

# Marinara Sauce

## Ingredients:

- 1 sm. onion, chopped
- 1 med. clove garlic, minced
- 2 tbsp. olive oil
- 1 (28 oz.) can crushed tomatoes or 3 lbs. fresh equivalent
- 2 tbsp. chopped parsley
- 1/2 tsp. basil, crushed
- 1 tsp. salt
- Dash of black pepper
- 1 tsp. sugar
- 1 tsp. butter
- 2 tbsp. Parmesan cheese

## Preparation:

In 3 quart saucepan, saute onion and garlic in olive oil until onion is tender, stirring often.

Add remaining ingredients, simmer 25 minutes, stirring occasionally until well blended.

Makes about 2 1/2 cups sauce.