



Chef Steph's Red Sauce

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Yields 2 cups

Ingredients

1 tbs. olive oil
1/2 yellow onion, diced
3-4 cloves garlic, minced or pressed
1 tbs. tomato paste
1 tsp. dried basil or 4-5 fresh basil leaves, roughly chopped or torn
1/2 tsp. oregano or marjoram
1 28 oz. can diced tomatoes
or 12 fresh, medium Roma tomatoes, peeled, seeded and roughly chopped
1 tsp. sea salt, plus more to taste after cooking

Directions

1. In a stockpot over medium heat add the olive oil. When hot, add the onions and cook until translucent about 2-3 minutes.
2. Add the garlic and cook for about 30 seconds.
3. Add the tomato paste and cook for about one minute.
4. Add the basil and oregano (or marjoram) and then add the tomatoes. Bring to a boil.
5. Turn heat to simmer and cook for 25- 30 minutes. For a richer and more developed flavor simmer for 1 hour.