**Culinary Arts 10 – 2015**

**Basic Marinara Sauce Recipe**

14 ounces (1 ¾ cups) crushed tomatoes

1-2 tablespoons olive oil

2-3 cloves garlic, minced

Salt and Pepper (to taste)

Place a flat bottom skillet over medium heat until warm. Add oil to the skillet. When the oil is “shimmering”, add the minced garlic and saute for about 1 minute, being careful not to burn the garlic. Add the tomatoes to the garlic/olive oil mixture, salt and pepper to taste. Bring mixture to a simmer and allow to thicken over medium heat for about 15 minutes.