

Marinara Sauce

July 25th, 2021

This recipe serves: 6

Prep Time: 00:15

Cook Time: 03:30

This Marinara Sauce is a long, slow cook, taking about 3 and a half hours, but the complexity of the flavor makes it well worth the wait. Long and slow heat applied to the tomatoes helps to caramelize the sugars and provide a savory sweetness that cannot be produced any other way. This Marinara is a great addition to pasta. Serve with meatballs and grilled pimientos to finish out the plate.

Ingredients:

1 Can Whole Tomatoes

1 Can Tomato Sauce

4 Cloves (2 Teaspoons) Garlic, finely minced or 1/2 Teaspoon Garlic Powder

1 Teaspoon Dried Oregano

1 Cup Chicken Stock or Vegetable Stock

1 Tablespoon Olive Oil

1 Teaspoon Smoked Paprika

1 Can Oven Roasted Tomatoes

Directions:

In a blender, mix the Whole tomatoes, Tomato Sauce, Garlic and Oregano, and Chicken Stock. Mix until smooth.

In a large saucepan, heat the Olive Oil over medium heat. Stir in the Paprika and heat until the aroma is released.

Add the Tomato/Chicken Stock mix and continue stirring.

Add the Oven Roasted Tomatoes.

Adjust the temperature to high heat. Stir constantly until the sauce begins to boil.

Reduce the heat to a low simmer. Lid and simmer for 2 hours, stirring occasionally.

After 1 hour, remove the lid and reduce for another hour, stirring occasionally. Scrape the bottoms and sides of the saucepan to keep it clean.

Replace the lid and continue to simmer for another hour. Continue to stir, as needed to prevent burning.

Remove from heat.