

Basic Marinara

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Ingredients

2-5 garlic cloves, crushed
¼ C olive oil
1 T butter
46 oz tomato juice
12 oz tomato paste
2 tsp fresh basil
1 tsp oregano

Directions

Using a large stockpot, sauté 2-5 crushed cloves of garlic in olive oil and butter. Then whisk in tomato juice, paste, basil and oregano. Cook on low 2-4 hours to thicken.

