

MARINARA SAUCE

Good basic red sauce

INGREDIENTS

olive oil
2 32 oz cans tomato
puree
1/2 C dry, fruity red
wine
1 bulb garlic, roasted
1 onion, minced
1TBSP oregano
1 1/2 TBSP basil
1TBSP marjoram
1 tsp red pepper flakes,
or to taste
1 tsp salt
1 tsp pepper

1-2 anchovies or
1/2 TBSP red miso paste

DIRECTIONS

1. Roast garlic. Cut 1/4 inch off the top of a firm bulb, exposing cloves. Wrap in foil, drizzle with olive oil, and roast in a 350 oven 20 minutes or until cloves squeeze out like a paste.
2. Add a little olive oil and turn down the heat to medium. Saute onion until soft, then add anchovies or miso and let cook for a minute together until anchovies fall apart or miso mixes in.
3. Toss in herbs and salt.
4. Deglaze the pan with the wine, then squeeze in garlic and pour in the tomato puree.
5. Simmer until done.

NOTES

This is a good base for any kind of red pasta sauce. Anchovies and miso can be left out if you're making it vegan, but they add another umami dimension.