

Tomato Sauce

Makes 12

Ingredients

6 C tomato sauce
1 onion
4 garlic cloves
1 C carrots, grated
2 T basil, fresh
2 T parsley, fresh
2 T thyme, fresh
1/4 C olive oil
1 t salt
1 1/2 T red wine

Instructions

1. Dice onion and garlic.
2. Heat olive oil in saucepan over medium heat, add onions and garlic.
3. "Sweat" onions and garlic until translucent.
4. Add carrots and tomato puree.
5. Chop herbs and add to sauce.
6. Let simmer for 30 minutes.
7. Puree sauce in blender for a smooth sauce, or you can leave it chunky. Enjoy!