

KA'S RED SAUCE

INGREDIENTS

3 large cans whole tomatoes

1 large can tomato sauce

1 large can tomato paste

Fresh basil or 1 Tube Basil

Large Onion

2 cloves garlic

2 large carrots

Oregano ¼ cup

Salt & Pepper

Dash of Sugar

DIRECTIONS

Dice Onion, peel and dice carrots. Chop garlic, sprinkle with salt and smash with knife, this makes the garlic a little sweet and less bitter. Add onion and carrots to pan with olive oil, 3 tablespoons to ¼ cup. Sprinkle onion/carrots with salt, cook over med heat till soft, 5 minutes, add garlic and cook additional minute. Empty all three cans of whole tomatoes in a bowl and cut tomatoes with scissors or smash with hands, you want little pieces. Add tomatoes, sauce and paste to onion/carrot/garlic mixture. Add pepper, you can add more salt but I typically don't because of salting the vegetables. Add basil, oregano and dash (1/4 tsp) sugar. Stir and simmer. Let simmer 30 minutes and taste, at this point you can add salt or more basil or oregano.

