

A Simple Marinara Sauce – Ode to Petrarca

Makes: 2 Cups

An old family recipe from Rome – it is so easy and full of flavor.

1	large can crushed Tomatoes	2	tablespoons chopped fresh basil
2	tablespoons olive oil	2	tablespoons chopped fresh parsley
2	medium cloves garlic, chopped		Salt and ground pepper to taste
			Pinch of sugar or cocoa powder

Cover bottom of pot with olive oil over medium heat. Add garlic, basil and parsley stirring until garlic is fragrant (no brown), for about one minute.

Add tomatoes. Add some water to the can and swirl to collect remaining tomatoes. Throw this into the pot. Stir and simmer for about 10 minutes.

Add sugar or cocoa powder to cut the acidity. Adjust with salt and pepper.
Can be doubled and it freezes well.

(Note: if you have more time, add a pork chop for a deeper flavor!)