

Marinara Sauce

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Easy homemade marinara sauce with great flavor, great over pasta! I make up big batches and freeze it.



Directions

In a large saucepan heat the oil over medium heat. Mince the garlic and cook until golden brown, about 2 minutes.

Add the tomatoes, sugar, and salt. Bring to a boil, reduce heat and simmer for 45 minutes to one hour stirring occasionally.

Chop the fresh basil and add along with, pepper, and oregano.

Ingredients

Ingredient	Qty	Units
Fresh basil – chopped	1/4	Cup
Garlic cloves – diced	6	Each
Kosher salt	2	Tbs.
Olive Oil	1/2	Cup
Oregano	1/2	Tsp.
Pepper	1	Tsp.
Sugar	1	Tbs.
Crushed San Marzano Tomatoes – 28 oz. cans	3	Cans

See below for large batch quantities.

Ingredients	1x	2x	3x	4x	5x	6x	7x	8x	Units
Fresh basil – chopped	0.50	0.75	1.25	1.50	1.75	2.25	2.75	3.00	Cup
Garlic cloves – diced	6	12	18	24	30	36	42	48	Each
Kosher salt	2	4	6	8	10	12	14	16	Tbs.
Olive Oil	0.5	1.0	1.0	1.5	1.5	2.0	2.0	2.5	Cup
Oregano	0.5	1.0	1.5	2.0	2.5	3.0	3.5	4.0	Tsp.
Pepper	1	2	3	4	5	6	7	8	Tsp.
Sugar	1	2	3	4	5	6	7	8	Tbs.
Crushed San Marzano Tomatoes – 28 oz. cans	3	6	9	12	15	18	21	24	Cans

