

CopyCat Carrabba's Italian Grill Marinara Sauce

Ingredients

2 tablespoons Extra Virgin Olive Oil
1 small Yellow Onion , Finely chopped
2 scallions or green onions (white & green part) chopped fine
2 anchovy Fillets in oil , drained and finely chopped (Optional)
4 garlic cloves , minced
1/4 cup Sweet Red Wine
1 can (28 oz.) whole tomatoes in juice
1/4 cup basil , fresh (chopped or torn)
1 teaspoon Dried Oregano
1/2 teaspoon Crushed, Red Pepper Flakes
1/4 teaspoon Ground Black Pepper

Directions

Heat the oil in a medium saucepan over medium heat.

Add the onion, and cook, stirring occasionally, until translucent, about 5 minutes. Add the scallions, anchovies (if using), garlic, and cook. Stir occasionally until garlic is fragrant for about 1 minute.

Add the wine. Pour the tomatoes and their juices into a bowl. Crush the tomatoes between your fingers, and pour the mixture into the saucepan. Add the oregano, basil, hot pepper flakes, and pepper and bring to a simmer.

Reduce the heat to med.-low. Simmer, stirring often, until the tomato juices have thickened and the sauce has reduced slightly, about 30 minutes.

The sauce can be cooled, covered, and refrigerated for up to 3

days. Or freeze for up to 2 months and thaw overnight in the refrigerator before using.