

CopyCat Olive Garden Marinara Sauce

Ingredients

3 cans of Crushed Tomatoes (either regular or with basil, oregano and garlic) 28 oz. sized cans OR 12-15 fresh tomatoes (peeled, chopped and blended in a food processor)

4 cloves of garlic

4 Tablespoons of dried basil

1 $\frac{1}{2}$ teaspoon of Black pepper

1 -2 tablespoon of Sugar (optional) – this takes out the bitterness and makes it a little sweet

2 TSBP olive oil

$\frac{1}{3}$ cup of grated Parmesan or Romano Cheese

Minced Green Peppers (optional)

Directions

Heat the olive oil in a 5+ qt. pot over medium heat, and add the chopped or pressed garlic.

Heat for one to two minutes, making sure not to burn the garlic, then add all the tomatoes, black pepper, basil and sugar. Stirring often, bring to a low boil.

Reduce heat to low and simmer for 2-3 hours stirring often.

For the first half of the simmer time, do so with the pot uncovered, then cover.

Add the cheese, stir in and simmer for an additional 5 minutes or so.