

Marinara Sauce

Ingredients:

2 tbsp olive oil
 $\frac{1}{2}$ small onion, chopped
2 cups canned crushed tomato
 $\frac{1}{4}$ cup tomato puree
 $\frac{1}{2}$ tsp sugar
 $\frac{1}{2}$ tsp dried basil
 $\frac{1}{2}$ tsp dried garlic powder
 $\frac{1}{4}$ tsp salt

Directions:

1. Measure the oil into a 3 qt. saucepan. Warm the oil on the stove. Add the chopped onions.
2. Cook onions over medium heat for 3 minutes or until translucent and golden. Stir onions constantly with a wooden spoon.
3. Add crushed tomato, puree, sugar, garlic powder, basil, and salt.
4. Stir to combine ingredients.
5. Bring mixture to a boil over medium heat. Reduce heat to low, cover with lid and simmer for about 10 minutes, stirring occasionally.
6. Pour into plastic storage bowl. Leave bowl UNCOVERED on the demo table (lid placed underneath bowl).