

Hungry Harps Slow Cooker Marinara Sauce

Ingredients

2 tablespoons olive oil
1 medium onion, chopped
3 tablespoons garlic, minced
84oz crushed tomatoes
24oz tomato sauce
18oz tomato paste
3 tablespoons brown sugar
1 bay leaf
4 tablespoons Italian seasoning
2 teaspoons salt

Directions

1. Heat olive oil in skillet over medium-high heat. Add onions and cook until soft. Lower heat to medium and add garlic. Cook until garlic starts to turn golden brown. Remove from heat.
2. In crock pot, add onion/garlic mixture and rest of ingredients. Mix well.
3. Cook for 4 hours on HIGH heat.
4. Enjoy!