



Homemade Marinara Sauce



Ingredients:

- 2 TBLs Lucini Extra Virgin Olive Oil
- 3 cloves fresh garlic, minced
- 28 oz. DOP San Marzano Italian plum tomatoes. DOP stands for *Denominazione di Origine Protetta* (literally "Protected Designation of Origin")
- 1 bay leaf
- 1 tsp Italian seasoning
- 3-4 TBLs fresh parsley, roughly chopped
- ¼ tsp salt

Method:

1. Heat the olive oil in a saucepan over medium heat. Add the garlic and cook for 1 minute.
2. Blend the plum tomatoes using an immersion blender, regular blender, or food mill.
3. Add the tomatoes and seasonings to the pot and stir to combine.
4. Simmer for 15 minutes or until ready to serve.