

# Marinara Sauce

## Ingredients

3 28 oz(8cups) Cans Crushed Tomatoes

6-8 Cloves of Garlic Minced

3 Tablespoons Italian Seasoning

2 Tablespoons ground dry basil

1 Tablespoon Red Pepper flakes

1 Tablespoon Sugar

Salt to taste

4 Cups Water

Olive for sautéing

1. Heat olive oil in pan then add garlic and cook for 1 min until fragrant.
2. Add In tomatoes and water stir and let it come to simmer
3. Then you add in seasonings then cover and let simmer for 30- 40 min until thickened
4. Lastly taste sauce and adjust seasonings to your taste. Enjoy!