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Marinara Sauce

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Introduction:

Simple home made marinara sauce. The applications are endless. I can't imagine having too many canned tomatoes, but this would be an excellent use for them if you did. If you would like more photo detail, I've got more on my blog. Happy eating.

Preparation:

1. Heat 2 TBSP olive oil in medium saucepan and add onions, cooking until soft but not brown
2. Add bay and thyme sprig. Chop tomatoes and simmer gently over low heat for about an hour or until sauce has thickened to desired consistency.
3. Remove bay and thyme sprig
4. Add chopped parsley and season with salt and pepper to taste.

Sauce can be pureed or strained if wished or left chunky.

Image (optional):

