

Homemade Marinara Sauce II

*Cara Bjornlie - Detroit Lakes, MN
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Yield: 7 cups

*1 tablespoon olive oil
1 small onion, chopped
2 cloves garlic, minced
2 cups (28 ounce ea) Italian
crushed tomatoes
1 tablespoon Italian
seasoning
1 to 2 tablespoons sugar
1/2 teaspoon salt
1/2 teaspoon pepper*

In a large saucepan, warm the oil over medium heat. Add the onion. Cook and stir until softened, 3 to 4 minutes.

Add the garlic. Cook for 1 minute longer.

Add the tomatoes, Italian seasoning, sugar, salt and pepper.

Bring to a boil. Reduce the heat. Simmer, covered, for 10 minutes.

Per Serving (excluding unknown items): 956 Calories; 14g Fat (12.7% calories from fat); 2g Protein; 214g Carbohydrate; Dietary Fiber; 0mg Cholesterol; 1074mg Sodium. Exchanges: Grain(Starch); 2 Vegetable; 2 Fat; 13 1/2 Other Carbohydrate