

WC RECIPE CORNER

Angelo's Famous Marinara Sauce Recipe

1/3 cup olive oil
2 garlic cloves, minced
1 small yellow onion, finely chopped
1/4 cup baby carrots, finely chopped
1/4 cup red wine (optional)
Salt and freshly ground pepper to
taste
Two 28 oz. cans plum tomatoes with
liquid
10 fresh basil leaves, chopped or 1
tablespoon dried
1 tablespoon chopped parsley or 1
teaspoon dried

In a medium saucepan over medium-low heat, heat the olive oil. Add and sauté the garlic until softened, add and sauté the onions for a few minutes, then add the carrots and the red wine and stir a few times. Add the fresh parsley and then add the remaining ingredients. I prefer to squeeze the plum tomatoes when adding them to the saucepan so they break down faster when cooking. Raise the heat to medium high and bring to a boil, stirring often. Lower temperature of stove to low heat and simmer sauce for approximately 1 hour, stirring occasionally.

Serve the marinara sauce over the pasta of your choice. Add a glass of red wine, a tossed green salad with your favorite dressing, a loaf of crusty Italian bread, plenty of parmesan cheese —oh yes, La Dolce Vita!

Thank you to Angelo for sharing his recipe and for feeding us all for many years.