



Classic Marinara

Ingredients

3 Tbsp.	Extra Virgin Olive Oil
1 1/2 Cup	Carrots (Grated)
1 1/2 Cup	Onion (Chopped)
1/4 Cup	Garlic (Minced)
2-28 oz.	"San Marzano" Roma Tomatoes (Diced)
6 oz.	Tomato Paste
2 tsp.	Oregano
1 1/2 tsp.	Basil
1 tsp.	Thyme
1 1/2 tsp.	Black Pepper
1 1/2 tsp.	Salt
1 Tbsp.	Sugar

Recipe

1. Heat olive oil in a large pot over medium heat.
2. Add carrots, onion and garlic.
3. Sauté the vegetables until they become translucent.
4. Add diced Roma tomatoes and stir.
5. Stir in tomato paste.
6. Add oregano, basil, thyme, black pepper and salt.
7. Reduce heat and simmer, stirring continuously until all the spices are incorporated.
8. Cover pot and simmer for approximately 2 hours, stirring frequently to avoid scorching, until sauce begins to thicken.
9. Add sugar as needed according to your taste and stir to incorporate.
10. Continue cooking until the sauce is thick enough to stay on the back of your wooden spoon.

Buca
di BEPPO
Italian Restaurant