



Marinara Sauce

Recipe Source: Giada De Laurentiis, The Food Network

Ingredients:

½ cup extra virgin olive oil
2 small onions, finely chopped
2 garlic cloves, finely chopped
2 stalks celery, finely chopped
2 carrots, peeled and finely chopped
½ tsp salt
½ tsp black pepper
2, 32 oz cans crushed tomatoes
2 bay leaves

Steps:

- In a large pot, heat the oil over medium high heat. Add the onions and garlic and sauté until the onions are translucent, about 10 minutes. Add the celery, carrots, and ½ tsp of each salt and pepper. Saute until all the vegetables are soft, about 10 minutes.
- Add the tomatoes and bay leaves and simmer uncovered over low heat until the sauce thickens, about 1 hour.
- Remove and discard the bay leaf.

Tips from the Test Kitchen: Sprinkle with Parmesan or Pecorino Romano Cheese.