

Marinara Sauce

By: Dottie Baltz

Makes at least 18 servings

- ~ 6 oz. of roasted red peppers
- ~ 1 medium onion, rough chopped
- ~ 2 cloves of garlic, minced (about 2 tablespoons)
- ~ 1 - 28 oz. can of tomato puree
- ~ 1 - 28 oz. can of crushed tomatoes
- ~ 1/4 cup Parmesan cheese, shredded
- ~ 2 tablespoons dried parsley
- ~ 1-1/2 tablespoons brown sugar
- ~ 1 tablespoon dried oregano
- ~ 1 teaspoon black pepper
- ~ 1/2 teaspoon salt
- ~ 1/2 teaspoon crushed red pepper
- ~ 1 bay leaf

In a blender or food processor, chop up the onion, garlic, and roasted red peppers to make a paste. Combine all the remaining ingredients in the slow cooker along with this paste and cook on low for 8 hours or on high for 4 hours.

If you decide to use fresh herbs, double the amounts listed. I happen to think the dried herbs hold up better when cooking for long periods of time.

Remove bay leaf before serving.

Freezes well.