**Basic Marinara Sauce**

**Ingredients:**

2 Tbsp. olive oil

2 oz. garlic, minced

1 #10 can plum tomatoes

2 Tbsp. oregano

Salt and pepper to taste

**INSTRUCTIONS**

1. Heat the olive oil over medium high heat in a pot large enough to hold all ingredients.
2. Sauté the garlic in the olive oil for 1 minute.
3. Add the tomatoes. Bring to a simmer.
4. Cook them for about 15 minutes, stirring occasionally to make sure it’s not burning.
5. Turn the heat down to medium low and cook for another 40 minutes.
6. Break the tomatoes up with a potato masher or a whisk. It should still be a little chunky.
7. Adjust seasonings to taste.