

Tomato Sauce

from the kitchen of: *Rose Montplaisir*

Makes 6 cups

From: Adapted from Everyday Food recipes

- 1-2 T. olive oil
- 1 small diced onion
- 2 cloves garlic, minced
- pinch red pepper flakes
- 2 28 oz. cans whole or diced tomatoes
- ¼ t. dried oregano
- salt & pepper

Directions: In a large pot, heat oil over medium. Cook onion, garlic & red pepper flakes 2-4 minutes or until onion is translucent. Add tomatoes with juice & oregano. Simmer, stirring occasionally & breaking up tomatoes with a spoon or potato masher, for 20-30 minutes, or until thickened. Season with salt & pepper if desired.

Notes:

This sauce freezes well. It is great with pasta or as a pizza sauce. Sometimes I like a less chunky sauce so I put it in the food processor or blender.