

Winter Tomato Sauce (Makes 3 Cups)

- ¼ cup Olive Oil
- 4 cloves garlic, minced
- 1-32 oz can of Italian plum tomatoes; chopped and in their juice
- 1 tsp tomato paste
- 1 tsp dried oregano
- 1 tsp salt
- ½ tsp black pepper

Instructions: In a large skillet, heat oil and saute garlic until fragrant. Add tomatoes with their juices, tomato paste, and seasoning. Cover and bring to a boil. Simmer for 10 minutes, uncover and continue to simmer for 15 minutes. ****This sauce freezes well if you make in bulk****

