



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## **MARINARA SAUCE**

makes 2 cups

2 - 28 ounces cans of best quality diced plum tomatoes in puree

1/3 cup olive oil

3 cloves coarsely chopped garlic or to taste

1/4 cup sliced fresh basil, tightly packed

1/4 cup chopped flat leaf parsley, tightly packed

1 teaspoon sea salt

cracked pepper to taste

### **The Steps:**

- Place a large skillet over medium high heat
- Add olive oil and heat...
- Gently sauté garlic...do not brown
- Add tomatoes, herbs and seasoning
- Bring to boil then reduce heat
- Simmer until thick, stirring often

**THE LOVE:** When there are this few ingredients in a dish, be sure to use the best quality you can. *Dried herbs ain't gonna cut it!*