JENNI MARIE'S TEST KITCHEN

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Easy Fresh Marinara

Makes about 2 Cups (16 oz.) of Sauce

Equipment Needed:

- **Large Saucepan**
- **Kitchen Scale**
- **Measuring Cups & Spoons**
- **High Speed Blender or Food Processor**
- **Rubber Spatula**
- **Cutting Board & Tomato Knife**

Directions:

1). Gather all equipment & ingredients. Wash & quarter whole tomatoes and cut out the cores. Place tomatoes into a high speed blender or food processor and pulverize them until they're completely liquified (there shouldn't be any seeds or chunks of tomato skin visible). Carefully transfer tomato juice to a large saucepan and place on the stove over medium high heat. Stir in seasonings, and lastly place fresh basil leaves and bay leaf into the pan. Cover and bring to a simmer. Reduce heat to medium low, and continue to simmer for 30-45 minutes, stirring occasionally. Before serving, remove the basil leaves and bay leaf with a pair of tongs. Taste test the sauce and add more seasonings if desired. This is the sauce I use to dip my crispy cheese ravioli. It's so easy, and so delicious during garden tomato season. Enjoy!

- ***3-4 Large Garden Tomatoes (about 18-20 oz.)***
- ***2 T. Low FODMAP Garlic Oil (omit if not cooking low FODMAP)***
- ***2 t. Garlic Replacer (or 1/2 t. garlic powder)***
- ***1.5 t. Kosher Salt (more or less, to taste)***
- ***1/4 t. Black Pepper***
- ***1/8 t. Italian Seasoning***
- ***1/8 t. Red Pepper Flakes (optional)***
- ***1.5 t. Granulated Sugar (more or less, to taste)***
- ***1 Bay Leaf***
- ***1 Large Sprig of Fresh Basil (about 6 leaves)***