# Marinara

Quick · Make-ahead · Makes about 4 cups

*Ken's note: TBD*

A simple, bright tomato sauce for pasta, meatballs, pizza, chicken Parmesan, or dipping. Good canned tomatoes matter most. Not a long-simmered meat sauce; for that, see Bolognese, Italian Meatballs, or Lasagna. For pizza, cook it down thick (see Pizza Basics).

## Ingredients

- ¼ cup olive oil
- 4–5 garlic cloves, thinly sliced
- ¼ tsp red pepper flakes (optional)
- 1 can (28 oz) whole peeled tomatoes (San Marzano if you can), crushed by hand
- 1 tsp dried oregano
- 1 small handful fresh basil, torn
- Salt
- 1 tsp sugar, only if the sauce is sharp

## Method

1. Warm the oil and garlic in a large saucepan over medium-low heat, until the garlic is fragrant and just pale gold, 1–2 minutes. Add the pepper flakes, then the tomatoes with their juice and the oregano.
2. Simmer, partly covered, over medium-low heat 20–25 minutes, stirring now and then, until thickened. Stir in the basil. Taste and salt at the end; add a pinch of sugar only if needed.
3. Keeps 5 days in the fridge or 3 months in the freezer. For a smoother sauce, blend it.