



The Kitchen Consigliere

Angelo's Marinara

[makes 6-8 servings]

Ingredients

- 4 cans San Marzano Italian Tomatoes
- 4oz 100% pure imported olive oil
- 8 cloves garlic
- 1 large onion finely diced
- 1 cup red wine
- ½ cup fresh parsley (chopped fine)
- 10 Basil leaves
- 1 cup grated pecorino Romano cheese
- 2lbs of your favorite pasta

Salt, pepper and crushed red pepper to taste

Directions

1. In a sauce pot on medium heat add the olive oil & sauté the onion until translucent. Add the garlic & cook until golden brown, slightly season with salt, pepper and crushed red pepper. Add wine and cook until it reduces by half.
2. In a bowl using your hands or a potato masher, crush tomatoes until desired size is achieved. The tomatoes will breakdowns as they cook so don't crush them too small.
3. Add tomatoes and re-season with salt & pepper to taste. Bring tomatoes to a boil and then reduce to medium heat. Add basil, parsley & Romano cheese. Continue to cook on low to medium heat for 30 to 35 minutes or until desired thickness.

Recipe by Angelo Lutz

As seen on, Cooking with The Kitchen Consigliere
www.KitchenConsigliere.com