

Regina's Marinara Sauce

- 2 28 oz cans Hunt's tomato sauce
- 1 28 oz can Hunt's petite diced tomatoes
- 1 6 oz can Hunt's tomato paste
- 8 oz White button mushrooms sliced
- 8 oz Baby portabella mushrooms sliced
- 1 Large yellow or white onion diced
- 3.8 oz Can black olives drained, rinsed, and sliced
- 6 Cloves garlic, finely chopped
- 1 Bay leaf
- 1 tsp. Ground fennel
- 1 tsp. Peperoncini (red pepper flakes)
- 1 Tbs. Oregano leaves
- 2 Tbs. Parsley flakes
- 2 Tbs. Salt-free Italian seasoning
- 1 tsp. Sweet basil
- 1 Tbs. Brown sugar
- 6 oz Red wine

Combine all ingredients in a large pot. Bring mixture to a boil then immediately reduce heat to low. Fix lid on pot so steam is allowed to escape. Cook on low for four hours. Stir every twenty to thirty minutes.

Turn off heat and leave on stove if you plan to serve within two or three hours. If not, refrigerate or freeze.

Reheat right before serving over your choice of pasta or my personal favorite, grilled thin-sliced red, yellow, and orange bell pepper with ¼ inch sliced Zucchini and shredded Parmigiano-Reggiano cheese.

You can also add two pounds ground lean beef, chicken, or turkey to this recipe. Brown meat in a skillet with a little extra virgin olive oil before adding to sauce.