

# ITALIAN TOMATO SAUCE

This recipe makes plenty for a big pan of Lasagne or Parmesan.

## SAUTÉ IN A LARGE KETTLE:

- 3 Tbs. olive oil
- 1 cup chopped onion
- 1 Tbs. minced garlic
- 1 cup chopped green pepper
- 2 tsp. basil
- 1 tsp. oregano
- 2 bay leaves
- 2 tsp. salt

## WHEN ONIONS ARE CLEAR AND VERY SOFT, ADD:

- 1 11b-13 oz. can tomato purée
- 1 6-oz. can tomato paste
- 2 Tbs. dry red wine
- 1 cup freshly-chopped tomatoes
- $\frac{1}{4}$  tsp. black pepper

## TURN THE HEAT WAY DOWN. COVER AND SIMMER AT LEAST 45 MINUTES, STIRRING OCCASIONALLY. THEN ADD:

- $\frac{1}{2}$  cup freshly-chopped parsley  
(if necessary, more salt and pepper)

OPTIONAL: ...  $\frac{1}{2}$  lb. coarsely-chopped mushrooms  
(sautéed with step 1)

...  $\frac{1}{2}$  cup grated parmesan or romano  
(add last)