## Rhu's Marinara Sauce

Adapted from Cooking Light, Annual Recipes, 1998

## **Ingredients:**

1 tablespoon olive oil

1 cup diced onion

10 ounces mushrooms, sliced

 $\frac{1}{4}$  cup diced green bell pepper

6 garlic cloves, diced

 $\frac{3}{4}$  cup dry red wine

 $\frac{3}{4}$  cup water

 $\frac{1}{4}$  cup chopped fresh parsley

1 tablespoon sugar

1 teaspoon dried oregano

1 teaspoon dried basil

 $\frac{1}{2}$  teaspoon dried rosemary, crushed

 $\frac{1}{2}$  teaspoon pepper

 $\frac{1}{4}$  teaspoon salt

2 bay leaves

1 (28-ounce) crushed tomatoes

1 (6-ounce) can tomato paste

## Method:

- 1. Heat olive oil in a Dutch oven over medium-high heat. Add onion, mushrooms, bell pepper and garlic; sauté 5 minutes or until tender.
- 2. Add wine and remaining ingredients; bring to a boil.
- 3. Cover and reduce heat, and simmer 30 minutes, stirring occasionally.
- 4. Yield 6 servings (serving size: 1 cup)

This sauce gets better after the flavors blend in the refrigerator a few days. The sauce and the meatballs should be frozen separately.