Marinara Sauce
6 servings

**Ingredients:**

- 2 cans (28oz each) diced tomatoes, un-drained
- 1 can (12 ounces) tomato paste
- 1 cup water
- 1 tbsp. sugar
- 3 tbsp. grated onion
- 1 ½ tsp. dried oregano
- 1 ½ tsp. salt
- ½ tsp. minced garlic
- ½ tsp. pepper
- 1 bay leaf

**Directions:**

- In a medium saucepan, combine the 2 cans (28oz each) of tomatoes, 12 oz. can of tomato paste, 1 cup water, 1 tbsp. sugar, 3 tbsp. grated onion, 1 ½ tsp. dried oregano, 1 ½ tsp. salt, ½ tsp. minced garlic, ½ tsp. pepper and bay leaf.
- Cover and bring to a boil. Reduce the heat and simmer, uncovered for 1 hour and 15 min.