



Dinah's Kitchen

Tomato Sauce

Double this recipe for 1 lasagna

2 pounds fresh tomatoes—chopped

1/4 cup olive oil

4 cloves garlic, minced

1 cup onion — chopped

2 teaspoons oregano

1 teaspoon basil

1 teaspoon salt

1/4 teaspoon pepper

Optional:

Tomato paste

Cream

Saute tomatoes in oil. Add onion, garlic, oregano, basil, salt and pepper. Bring to boil then lower to simmer.

Cook for 20 minutes for chunky sauce.

For smoother sauce, cook for 1 hour and blend to desired consistency.

Optional: Add cream and/or tomato paste, 1 tablespoon at a time, for thicker sauce.