



Marinara Dip



2 T olive oil

½ white onion, chopped

1-2 cloves garlic, minced

14 oz. can crushed tomatoes (love San Marzano)

½ t sugar

3 fresh basil leaves

¼ t crushed red pepper flakes, optional

salt and pepper to taste

Heat oil in skillet over medium heat. Add onions and cook, stirring occasionally, for five minutes until tender. Add garlic and cook an additional minute. Add tomatoes, sugar, basil leaves, red pepper flakes, and salt and pepper. Simmer over medium/low heat, stirring occasionally, until sauce is thick and dark, approximately 20 minutes. Remove basil leaves and serve with toasted garlic cheese bread, meatballs, or over pasta. Refrigerate leftovers.