

Marinara Sauce

Courtesy of Pete Marr

1/4 cup extra-virgin olive oil
1 small onion, finely chopped
2 small garlic cloves, finely chopped
1 stalk celery, finely chopped
1 carrot, peeled and finely chopped
1/4 teaspoon sea salt, plus more to taste
1/4 teaspoon freshly ground black pepper, plus more to taste
1 (32-ounce) cans crushed tomatoes
2 dried bay leaves

In a large casserole pot or Dutch oven, heat the oil over a medium-high flame. Add the onions and garlic and sauté until the onions are translucent, about 10 minutes.

Add the celery, carrots, and 1/4 teaspoon each of salt and pepper. Sauté until all the vegetables are soft, about 10 minutes.

Add the tomatoes and bay leaves, and simmer uncovered over low heat until the sauce thickens, about 1 hour. Remove and discard the bay leaves.

Season the sauce with more salt and pepper, to taste. (The sauce can be made ahead. Cool, then cover and refrigerate. Re-warm over medium heat before using.)

Yield: 1 quart