

Italian Pasta Sauce with Fresh Herbs

Ingredients:

- 2 3/4 pounds Italian Roma (plum) tomatoes, quartered
- 1/4 cup water
- 3 garlic cloves, minced
- 1 medium onion, finely chopped
- 1/2 teaspoon olive oil
- 1/2 pound mushrooms, sliced
- 1 tablespoon dry red wine
- 1 1/2 teaspoon crushed red pepper flakes
- 1/2 teaspoon fresh oregano
- 2 tablespoons fresh basil, lightly chopped
- 1 teaspoon fresh marjoram, chopped
- 1/2 teaspoon salt

- 1) In a blender or food processor puree the tomatoes with water until smooth - set aside;
- 2) In a 2 quart sauce pan saute the garlic and onion in the olive oil until the onions become translucent;
- 3) Add the mushrooms & wine & cook for 5 minutes over low heat;
- 4) Add the tomatoes to the sauce pan & simmer for 15 minutes over low heat;
- 5) Add the red pepper, oregano, basil, marjoram & salt & cook for 5 more minutes.

Serve over your choice of fresh pasta. Makes 5 cups.

