



Wildwood Oven Roasted Marinara



Ingredients:

- ½ C Virgin olive oil
- 2 Garlic cloves, minced
- 1tsp Dried oregano
- 28 oz (two 14oz cans) Chopped tomatoes (fresh or canned), drained and juice reserved
- TT Sea salt and fresh ground black pepper

Directions:

Begin by heating a large sauté pan in the oven, add oil and heat almost to smoking point.

Using caution, add the garlic, oregano, and tomatoes (it may have the tendency to sputter). Stir and place the pan back in the oven. Continue cooking, stirring every few minutes, until the sauce is thick and glossy. Season to taste with salt and pepper.

Pass sauce through a food mill placed over a bowl. Place smooth sauce (without the skin and seeds) back in the pan and place in the oven until desired thickness is reached. Note: you can add sugar if the tomatoes are too acidic.