

PITTSFIELD PUBLIC SCHOOLS
FOOD SERVICES



Marinara Sauce

Yield: 1 Gallon

Ingredients

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| 1/4 cup Canola Oil | 1 tsp Ground Black Pepper |
| 5 oz Yellow Onion, Chopped | 1 Tbsp Parsley Flakes |
| 2 oz Garlic, Chopped | 3/4 Tbsp Granulated Garlic |
| 1/2 cup of Tomato paste | 2 oz Basil Leaves, Fresh |
| 1/2 Gallon Water | 2 Tbsp Oregano, leaves |
| 1ea #10 Can- Diced Tomatoes | 1 Tbsp Thyme, leaves |
| | 1 tsp Marjoram Leaves |

Instructions

- 1.) Heat a large stainless-steel stock pot and add oil. Once the oil is hot enough add the onions and cook until they are translucent.
- 2.) After the onions reach the translucence stage add the chopped garlic and cook until aromatic.
- 3.) Stir the tomato paste into onion and garlic mixture and cook for an additional 2 minutes.
- 4.) Add the water and diced tomatoes to the stock pot.
- 5.) Add the remainder of spices and reduce heat and simmer uncovered for 30 minutes.
- 6.) After the sauce has cooked, use an immersion blender to blend the ingredients to a smooth texture.

Tip: Stainless Steel Pans are highly recommended. An Aluminum pan should never be used with Acidic Ingredients.