

## Vincenzo's Marinara Sauce

### Ingredients

28 oz crushed tomatoes (1 can)  
25 grams carrot  
25 grams celery  
50 grams yellow onion  
50 milliliters olive oil  
 $\frac{1}{2}$  tsp salt  
 $\frac{1}{2}$  tsp freshly ground black pepper  
2 tbsp olive oil  
50-100 grams basil  
 $\frac{1}{4}$  cup pecorino cheese, grated  
(optional)

### Directions

For soffritto, blend carrots, celery, yellow onion, and 50 milliliters of olive oil in a food processor until well blended and smooth. Add 2 tbsp olive oil to a sauce pot on medium low heat. Add soffritto to sauce pot and cover bottom of the pan; cover pan with lid and simmer for 15 minutes. Remove cover and heat for another 5 minutes until soffritto is a light golden brown. Add tomatoes, salt, pepper, and mix well. Replace lid and simmer for 1 hour. Break up basil by hand. Remove lid, add basil and pecorino, stir well. Allow to simmer for another 45-60 minutes without lid so sauce thickens.