



# BASE

## ESSENTIALS

### Base Essentials Fresh Marinara Sauce

Ingredients:	Quantity	Unit	Notes
Base Essentials Vegetable Base	1	tsp.	
White Wine	1	cup	
Fresh Tomatoes	4	lbs	Diced, 1/4"
Olive Oil	1	Tbsn	
Garlic	1	Tbsn	Minced
Onion	8	oz	Diced, 1/4"
Sugar	1	Tbsn	
Balsamic Vinegar	1	tsp	
Fresh Basil	1	Tbsn	Finely chopped
Fresh Oregano	1	Tbsn	Finely chopped
Salt & Pepper			To taste

1. In a heavy pot or pan, sauce the onion and garlic in olive oil until translucent
2. Add Base Essentials Vegetable Base and white wine and cook to reduce by half
3. Add the tomatoes and fresh herbs, continue to cook and stir frequently for several minutes
4. Add salt & pepper to taste