

Basic Marinara Sauce

- * 1 small Michigan onion, chopped fine
- * 1 small Michigan carrot, chopped fine
- * 2 cloves garlic, chopped fine
- * 3 tablespoons chicken stock
- * 4 tablespoons chopped fresh basil or 2 tablespoons dried basil
- * 2 tablespoons chopped fresh Italian parsley
- * 3 pounds ripe, fresh Michigan tomatoes, peeled, seeded, and coarsely chopped
- * 3 tablespoons tomato paste

Sauté onion, carrot and garlic in chicken stock for 5 minutes. Add tomatoes and tomato paste (if using fresh tomatoes), basil and parsley. Cook for about 10 minutes to heat and blend flavors. Serve immediately over cooked pasta.

The beauty of this classic Italian sauce is that quick preparation retains the fresh flavors. It is not necessary to cook it all day. Serves 4.