



# TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

## Odd Fellow Marinara Sauce

*Recipe adapted from* Stir

Makes 4 cups

- 1 tablespoon extra-virgin olive oil
- 1 small onion, thinly sliced
- 2 garlic cloves, minced
- ½ teaspoon crushed red pepper flakes, plus more to taste
- ½ cup dry white wine
- One 28-ounce can of crushed tomatoes, preferably imported San Marzano
- Kosher salt and freshly ground black pepper
- 2 to 3 basil leaves

1. *Heat the olive oil in a medium saucepan over medium heat. Add the onion, garlic and crushed red pepper. Cook, stirring occasionally, until the onion is just tender but not browned, about 8 minutes.*
2. *Add the wine, increase the heat to moderately high and cook for a few minutes longer, until reduced by half. Add the tomatoes with their juice and ½ teaspoon salt. Simmer for 5 minutes, stir in the basil and season with pepper and additional salt, if needed. The sauce can be covered and refrigerated for up to 4 days.*