

## GARLICKY TOMATO SAUCE

with Georgian Fire Garlic

Makes 2c Sauce, enough for 12oz spaghetti



### INGREDIENTS

- 1 jar or 18.3oz Crushed Tomatoes
- 1/2c small diced Onion
- 2T Olive Oil
- 1/2t crushed Red Pepper Flakes
- 1T diced Georgian Fire Garlic
- 3/4t Salt
- 1/8t ground Black Pepper
- 1T Butter

It's nice to have a simple homemade tomato sauce under your belt. The Georgian Fire Garlic & Crushed Red Pepper bring a warmth to the sauce but not an intense spiciness. Omit the red pepper flakes for a milder sauce.

### DIRECTIONS

1. In a small pot, heat the oil over medium.
2. Add onions & salt and cook until the onions are about half translucent.
3. When the onions are halfway cooked, add the garlic & finish sauteing the onion. We're not looking for color on the onions, just being translucent so adjust heat accordingly.
4. Once onions are cooked, add the rest of the ingredients excluding the butter. Bring up to a simmer.
5. Simmer for 20 minutes.
6. Remove from heat and stir in the butter.

