



Roasted Garlic Tomato Sauce

Makes 32 ounces

Ingredients:

3 oz.	Garlic Confit Oil
5 oz.	Garlic Confit – minced
3 oz.	White Wine
24 oz.	Marinara Sauce
1 Tbsp.	Fresh Oregano – minced
To Taste	Salt and Pepper

Directions:

1. Heat the confit oil in a pot, add the garlic confit and sauté to lightly color.
2. Add the wine and reduce by half.
3. Add the marinara, oregano and season with salt and pepper. Simmer for about 15 minutes to develop the flavor and reduce slightly.
4. Season with salt and pepper, place in a container and refrigerate until needed.