

PrazHym Marinara Sauce

Courtesy of Pete Marr

¼ cup extra-virgin olive oil
1 small onion, finely chopped
2 small garlic cloves, finely chopped
1 rib celery, finely chopped
1 carrot, peeled and finely chopped
¼ teaspoon sea salt, plus more to taste
¼ teaspoon freshly ground black pepper, plus more to taste
1 (32-ounce) can crushed tomatoes
2 dried bay leaves

In a large casserole pot or Dutch oven, heat the oil over medium-high heat. Add the onions and sauté until they are translucent. Add the garlic and cook for 1 more minute.

Add the celery, carrots, and ¼ teaspoon each of salt and pepper. Sauté until all the vegetables are soft, about 10 minutes.

Add the tomatoes and bay leaves, reduce the heat to low and simmer uncovered until the sauce thickens, about an hour. Remove and discard the bay leaves.

Check for seasoning and adjust with more salt and pepper, to taste.

(The sauce can be made ahead. Cool, then cover and refrigerate. Re-warm over medium heat before using.)

Yield: 1 quart