

# Debbie's Favorite Red Sauce



## Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

This is a great tomato sauce to keep in the freezer. Just add meat, veggies or shrimp for a great, easy dinner.

Serves 12

1T olive oil	1t oregano, dried	1/2c chicken, vegetable or beef broth
1/2c onion, diced	1/4t thyme, dried	1/2c dry red wine
4 garlic cloves, minced	1/4t salt	1 ~ 28oz can Italian plum tomatoes
1 red bell pepper, diced	1/8t white pepper	1 ~ 28oz can tomato sauce
3T tomato paste	1/4t cayenne pepper	
1T basil, dried	2t sugar	

In large stockpot, heat olive oil and sauté onion, garlic and red bell pepper. Add in tomato paste, basil, oregano, thyme, salt, white pepper, cayenne pepper and sugar. Stir well.

Add broth and red wine. Stir well. Add tomatoes and tomato sauce. Simmer until sauce has reduced and thickened.

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**Debbie Spangler ~ Certified Personal Chef**

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