



Tony's Not-So-Secret Sauce

Ingredients:

10 New Jersey Tomatoes, peeled and cored

8 garlic cloves, chopped fine

1/4 cup olive oil

8 basil leaves, whole

Directions:

Heat the olive oil in a pan, then add the garlic.

When the garlic starts to turn translucent, add the tomatoes

Stir to combine ingredients and set heat to medium.

Simmer, stirring occasionally, until the tomatoes have fully broken down (this can take up to two hours).

The sauce is done when the sauce is at preferred consistency.

Serve as desired.

