

## Lunch Lady Marinara (or Vodka) Sauce

This is what we use on our Vegetarian Lasagna. It makes a **ton** of sauce, more than enough for 3 lasagnas, so I freeze the rest in Ziplock bags. For Vodka Sauce substitute vodka for wine and add cream at the end.



- 14 cups (112 ounces) of crushed tomatoes
- 2 cans of tomato paste
- 4 large onions, chopped
- 8 big carrots, chopped
- 6 large stalks of celery, chopped
- 10 large cloves of garlic, finely chopped
- $\frac{3}{4}$  cup olive oil
- 2 cups red wine (OR for Vodka Sauce substitute with vodka)
- $\frac{3}{4}$  cup medium sherry
- 3 tablespoons sugar
- 2 tablespoons salt
- 1-tablespoon black pepper
- 2 tablespoons onion powder
- 2 tablespoons dried tarragon
- 3 teaspoons dried fennel seed
- 3 teaspoons dried basil
- 2 teaspoons dried thyme
- 2 cups heavy cream (if using)

Sauté the onions and carrots in the olive oil for about 5 minutes. Add the celery and sugar, sauté until softened. Add garlic the dried herbs and the salt & pepper and sauté for another few minutes. Deglaze with the sherry and then the wine or vodka. Add the tomato paste and the crushed tomatoes. Reduce the heat and simmer for an hour or 2. Add Cream at the end for Vodka Sauce.

**All recipes are available to download from our website!**