

Marinara Sauce

And, finally, a *savory* sauce!

This raw version of an all-time favorite combines chunky tomatoes, unmistakable Italian flavors of garlic, red peppers, and basil, and an added secret ingredient that wins my family's approval.

Yields: 1½ cups

Ingredients:

3½ cups tomatoes rough chopped (set aside 1½ cups)

1¼ cups rough red bell pepper chopped (about 1 medium bell pepper)

1 Tablespoon tomato powder (see page 22)

½ teaspoon garlic powder

½ teaspoon onion powder

2 Tablespoons dried basil

½ teaspoon salt

2 Tablespoons olive oil

1 Tablespoon lemon juice

½ cup rough sun-dried tomatoes chopped (set aside)

Directions:

In a food processor outfitted with an 'S' blade add 2 cups chopped tomatoes, bell peppers, tomato powder, garlic and onion powder, basil, salt, olive oil and lemon juice. Process until smooth.

Add the sun-dried tomatoes to the food processor and pulse until well incorporated, but still slightly chunky.

Add the 1½ cups chopped tomatoes you set aside and pulse briefly until well incorporated, but still chunky.

Place mixture in a ***More than a Nut Milk Bag*** and suspend above a bowl or plate to catch excess liquid. (Drink this wonderfully seasoned tomato juice or save for inclusion in a dressing or sauce recipe.)

Remove after 1-2 hours. Mixture should be thick and chunky.