

Alan's Red Sauce

(Makes a lot; freeze what you don't use)

4-6 28 oz cans crushed or chopped tomatoes or a combination

1 can tomato paste

3 onions, chopped

4 carrots, shredded

2 Tbsp anchovy paste

½ cup chopped black olives

¼ cup basil

¼ cup oregano

Lots of garlic

½ cup sugar

½ cup white wine

Olive oil for sautéing

In a big pot able to handle the final volume, sauté the onions and carrots, starting uncovered and then covered for a while so they steam and soften. Add anchovy, basil, oregano, olives, and garlic and mix/sauté for about 5 min. Add tomato paste and mix/sauté for about 5 min. Add the tomato sauce and bring to a simmering boil. Add the wine. Simmer (as low as your heat goes) for hours until the tomato pieces are gone or really soft and the consistency is how you like it, covered and/or uncovered depending on desired consistency. Add sugar a half hour before serving.

You can experiment with the number of cans of tomatoes.