Rhu’s Marinara Sauce
Adapted from Cooking Light, Annual Recipes, 1998

Ingredients:
- 1 tablespoon olive oil
- 1 cup diced onion
- 10 ounces mushrooms, sliced
- \( \frac{1}{4} \text{ cup diced green bell pepper} \)
- 6 garlic cloves, diced
- \( \frac{3}{4} \text{ cup dry red wine} \)
- \( \frac{3}{4} \text{ cup water} \)
- \( \frac{1}{4} \text{ cup chopped fresh parsley} \)
- 1 tablespoon sugar
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- \( \frac{1}{2} \text{ teaspoon dried rosemary, crushed} \)
- \( \frac{1}{2} \text{ teaspoon pepper} \)
- \( \frac{1}{4} \text{ teaspoon salt} \)
- 2 bay leaves
- 1 (28-ounce) crushed tomatoes
- 1 (6-ounce) can tomato paste

Method:
1. Heat olive oil in a Dutch oven over medium-high heat. Add onion, mushrooms, bell pepper and garlic; sauté 5 minutes or until tender.
2. Add wine and remaining ingredients; bring to a boil.
3. Cover and reduce heat, and simmer 30 minutes, stirring occasionally.
4. Yield 6 servings (serving size: 1 cup)

This sauce gets better after the flavors blend in the refrigerator a few days. The sauce and the meatballs should be frozen separately.