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http://www.goldenblossomhoney.com/recipes_landing.php

Red Wine and Rosemary Marinara Sauce

You'll be amazed how quickly you can prepare this rich tasting sauce. Serve over pasta or use as a pizza sauce on a ready-made crust.

Ingredients

2 tablespoons olive oil

1 cup chopped onion

3 cloves garlic, minced

3/4 cup dry red wine

2 tablespoons GOLDEN BLOSSOM HONEY

1 tablespoon dried basil

1 teaspoon dried rosemary

1/2 teaspoon salt

1/4 teaspoon crushed red pepper flakes

1 (28 ounce) can diced tomatoes

1 (6 ounce) can tomato paste

Directions: Heat oil in a large saucepan. Add onion and garlic and cook over medium heat for 5 minutes, stirring. Add remaining ingredients and stir until combined. Continue cooking, about 15 minutes, until sauce is thick and rich.