



Pasta Sauce with Rosemary

If you're a fan of rosemary, you'll love this fragrant pasta sauce.

3 Tbs. olive oil
1 large onion, chopped fine
2 cloves garlic, minced or pressed
1 quart tomatoes, chopped fine
½ cup tomato paste
3 tsp. fresh rosemary, minced
1 tsp. fresh basil, minced
½ tsp. salt
Freshly ground pepper to taste

Heat olive oil in a large saucepan or stewpot. Sauté onions and garlic until golden. Add remaining ingredients; simmer over medium heat about 20 minutes, stirring frequently.