

Brian's Vegetarian Marinara Reduction

14.5 oz can diced tomatoes

8 oz. can tomato sauce

1 cup red wine

4 oz. can mushrooms or fresh, chopped fine

1/4 cup extra virgin olive oil

1/2 tspn coarse black pepper

1 tblspn Italian seasoning

1/2 cup finely chopped onion

1/8 cup finely chopped garlic

1 small can diced black olives

Salt to taste — depends on how much salt is in the canned ingredients

Simmer for about 4 hours without lid to reduce by about 1/3. Makes one quart of thick, concentrated sauce.