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Pasta Marinara from the cookbook titled, "The Mafia Cookbook" by Joseph "Joe Dogz" Iannuzzi

Ingredients:

2 cloves garlic, crushed & chopped fine

¼ cup olive oil (MP- use less)

1 (28-ounce) can peeled tomatoes

½ teaspoon garlic powder

¼ teaspoon dry mustard

¼ teaspoon pepper

2 tablespoons crushed dried basil

1 cup chicken stock

In a small saucepan saute garlic in olive oil until garlic dissolves (do not brown or burn). Add chopped tomatoes, stir, & simmer for 5 minutes. Add remaining ingredients, stir, & allow to simmer over low heat for approximately 25 to 30 minutes. Server over your favorite pasta.