

## Maro's Red Vodka Sauce

### Ingredients:

- 1 28 oz can of diced tomatoes (I love Muir Glen)
- 1 diced onion
- 4 cloves smashed garlic
- 1 bay leaf
- 3 tablespoons olive oil
- 2 tablespoons butter
- 1 tablespoon tomato paste
- 2 tablespoons vodka
- 5 basil leaves
- salt and pepper to taste

### Preparation:

Heat oil and butter, add onions and smashed garlic and bay leaf and sauté for a few minutes until translucent. Add tomatoes and remaining ingredients and stir bringing to a boil. Continue to simmer covered for at least an hour and add water if necessary for desired thickness. Use with you favorite pasta.

