Tomato Basil Sauce

makes 3 cups

Ingredients

1/4 cup plus 2 Tbsp. olive oil

5 garlic cloves, minced

3 cups crushed tomatoes (24 oz.)

3-4 basil leaves

Salt to taste

Place 2 Tbsp. of olive oil over medium heat in a medium saucepot. Add garlic and sauté until fragrant, or about 2 minutes - do not let the garlic brown. Add tomatoes and the remaining olive oil and let simmer for 10 minutes. Add basil and salt to taste.