Marinara Sauce

Yield - 12 Gallons

Ingredients:
- 2 gallons of dark vegetable stock
- 1 case #10 cans tomato sauce
- 1 case #10 cans crushed tomato (7/11)
- 2 #10 cans tomato puree
- 1/2 cup dried marjoram
- 1 cup dried Greek oregano
- 1 cup dried sweet basil
- 1 cup granulated garlic

Procedure:
1. Mix all above ingredients in steam kettle and bring to a simmer.
2. Simmer for approximately 45 minutes.
3. Take out of kettle and cool.