Rhu's Marinara Sauce
Adapted from Cooking Light, Annual Recipes, 1998

Ingredients:
1 tablespoon olive oil
1 cup diced onion
10 ounces mushrooms, sliced
\frac{1}{4} cup diced green bell pepper
6 garlic cloves, diced
\frac{3}{4} cup dry red wine
\frac{3}{4} cup water
\frac{1}{4} cup chopped fresh parsley
1 tablespoon sugar
1 teaspoon dried oregano
1 teaspoon dried basil
\frac{1}{2} teaspoon dried rosemary, crushed
\frac{1}{2} teaspoon pepper
\frac{1}{4} teaspoon salt
2 bay leaves
1 (28-ounce) crushed tomatoes
1 (6-ounce) can tomato paste

Method:
1. Heat olive oil in a Dutch oven over medium-high heat. Add onion, mushrooms, bell pepper and garlic; sauté 5 minutes or until tender.
2. Add wine and remaining ingredients; bring to a boil.
3. Cover and reduce heat, and simmer 30 minutes, stirring occasionally.
4. Yield 6 servings (serving size: 1 cup)
This sauce gets better after the flavors blend in the refrigerator a few days. The sauce and the meatballs should be frozen separately.