

## Marinara Sauce

2 ripe tomatoes, chopped (about 1 cup)

1 cup sun-dried or dehydrated tomatoes, soaked or oil packed

1 red, orange, yellow or green bell pepper, chopped (about 1 cup)

4 Tablespoons Extra Virgin Olive Oil

2 Tablespoons minced fresh basil or 2 teaspoons dried basil

2 Tablespoon minced fresh oregano or 2 teaspoons dried oregano

2 cloves garlic, crushed

1/2 teaspoon Real Salt

Dash cayenne (or if you really like it hot, 1/2 chopped jalapeno or Serrano pepper)

Dash black pepper (optional)

Place all ingredients in a food processor with the "S" blade and process until smooth. Scrape sides as needed.

Note: this is a great sauce for Spaghetti, over the meat balls or as a dip for raw vegetables.