

Basil Sauce by Kathy Kahlhammer

Ingredients:

- 2 T butter
- 4 T olive oil
- 3 ½ stalks celery
- 1 carrot
- 1 small onion (1/4 to 1/3 yellow onion)
- 1-15 ounce can, 1-8 oz can of Hunts Tomato Sauce (can be low-sodium)
- 1/3 cup dried basil

Preparation:

1. Place all veggies in food processor. Chop fine.
2. Sautee chopped veggies in butter and olive oil till softened. Approx. 10 minutes.
3. Add 2-15 oz cans of tomato sauce and basil.
4. Simmer for 15 or 20 minutes.
5. Poor over noodles, spaghetti squash or chicken breast.