



### Little Joe's Tomato Sauce (Little Joe's 1897-1998)

A simple sauce that can be used for pasta or on top of Veal Parmigiana.

Makes 4 cups (6 servings)

3 tbsp	olive oil
1 clove	garlic, minced
1 small	onion, minced
1 (28oz) can	tomatoes, drained, and chopped
1/4 cup	water
1/4 cup	red wine
1/4 tsp	dried oregano
	Salt
	Pepper
	Cooked pasta, drained
	Parmesan cheese, grated
	Basil

1. In a saucepan, heat oil and garlic until light brown, add onion and cook until opaque, about 4 minutes. Add tomatoes and cook for 15 minutes. Add water and wine, cooking until thickened, about 10 minutes.
2. Serve over pasta. Top with parmesan cheese and basil.