

# All-purpose Marinara Sauce

## Ingredients

1/4 cup olive oil  
1 bulb garlic, cloves separated, peeled, and sliced  
4 (28 ounce) cans whole tomatoes, chopped  
2 (28 ounce) cans diced tomatoes  
4 (4 ounce) cans diced green chiles  
1 (6 ounce) can tomato paste  
1/2 cup capers  
1 cup pitted green olives, chopped  
1 cup chopped fresh parsley  
2 cups portobello mushroom caps, cut into 1/4-inch pieces  
2 tablespoons prepared horseradish  
1 teaspoon habanero hot sauce  
1 tablespoon white sugar  
1 teaspoon dried Italian seasoning  
1 teaspoon dried oregano  
1 teaspoon cumin

## Directions

Heat the olive oil in a large pot over medium heat, and cook the garlic until lightly browned. Drain excess oil. Mix in the whole tomatoes, diced tomatoes, green chiles, tomato paste, capers, green olives, parsley, portobello mushroom caps, horseradish, habanero sauce, and sugar. Season with Italian seasoning, oregano, and cumin. Cover, and bring to a boil. Reduce heat to low, and simmer 25 minutes.