

Tomato Gravy or Sauce

2 tablespoons olive oil
1 medium onion
1 small green bell pepper
2 cloves garlic
1 28 oz can whole tomatoes
1 6 oz can tomato paste
1 cup water
2 teaspoons choopped oregano
1/2 teaspoon ground black pepper
1/2 teaspoon sugar
1/2 teaspoon salt
1 large bay leaf

Heat oil. Add onion, bell pepper, and garlic. Sautee until tender. Stir in remaining ingredients, simmer for 30 - 40 minutes until thickened. Remove bay leaf. Serve over pasta or rice.

Yvette Dapremont (sister)