



Napolitana Sauce

Ingredients:

2 tblsp	Olive Oil
2 small	Brown or red onions
3 cloves	Crushed
2 sprigs	Thyme chopped
1.5kg	Ripe tomatoes, core removed, roughly chopped
¾ cup	Chopped basil
1 cup	Red Wine
To Taste	Salt & Pepper
1 cup	Tomato Paste (optional)



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Directions:

Heat up oil in a pot, then sauté onions and add garlic. Deglaze with red wine and reduce to half. Add the tomatoes and thyme and simmer for 1 ½ hours or until the tomatoes are nice and sweet. Season

