Tomato Sauce – this is the ratio for one can of tomato sauce.

If making pecan balls, then double recipe.

* Muir Glen whole tomatoes with basil – 28 oz.
* Garlic – 1-2 Large garlic cloves
* Basil – dried basil 1 tsp or more
* Bay leaf – one
* Salt – to taste
* Pepper – to taste
* A little sweetener – 1 tablespoon? (2 dates works too)
* A little olive oil

Blend the tomatoes

Saute the garlic until golden brown in olive oil

Add the basil and bay leaf

Add the tomatoes

Bring to boil and then simmer for 30 min.

Make the pecan balls and continue to simmer the sauce while they bake.

Add balls to sauce and heat thoroughly.