

Jamie's Homemade Marinara Sauce

Sauté a whole onion and several garlic cloves, depending upon how much garlic you like, in a few tablespoons of extra virgin olive oil. Season with fresh ground pepper and sea salt. Add several fresh tomatoes of any variety, cut up in large chunks. I don't peel mine but that's up to you. I also like to mix different types of tomatoes as they each bring a different flavor. Add a little more sea salt. Let this slow simmer until the tomatoes cook down and you have less liquid and it's reached the consistency that you like for your pasta or other recipes. Add fresh basil, thyme, rosemary and any other herbs that you have in your garden or find available at the grocery store. You can give this marinara sauce different regional flavor just by the herbs you add to it. I like to add the herbs toward the end of the simmer so they retain some fresh color but you can also add them at the beginning and at the end for slow simmered flavor and then a fresh color when it's finished.

This is a recipe that you can make your own just by changing the seasonings. If you don't have fresh herbs, dried ones work well too! Enjoy!



Missy helped plant the tomato garden. Look at her eyes, they will melt your heart! Check out our fresh herb pot pictured on back of the newsletter.

Martha's Homemade Play Dough

1 cup flour
½ cup salt
2 rounded tsp. Cream of Tartar
1 cup water
2 tbs. of salad oil
Liquid Food coloring as desired



Mix dry ingredients thoroughly. Add water, food coloring and oil. Cook on medium to medium high heat for one to two minutes stirring constantly until the mixture is thick and pulls away from pan. Put out on countertop, knead lightly and allow cooling. Add extra color if needed. Store in the refrigerator wrapped in plastic wrap or large baggies until used.

This is the best play dough ever. My mother has been making this play dough since I was a little girl and she still makes it for her grown grandchildren and children that come to her house to visit. This is a picture of me making play dough with my grown son, Ryan. It brings out the child in all of us! Hope you have fun making this with your children too.

Free Credit Report And Money Saving Tips

Martha will be sharing her credit report and money saving tips each month. She's a pro at pinching a penny. But if you want to know more secrets now that can help improve your credit score, call or email us for our FREE Special Report - Myths the Credit Bureaus Want You to Believe. We'll email that right out to you.

Email: martha@unitedcarolinagroup.com and she will make sure you receive it! If you have credit challenges, don't wait another day for this special FREE report!



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