



Fresh Tomato Marinara Sauce

Jacob · 30/09/2024



Prep Time

1 hr 25 mins

Difficult

Medium

Servings

6

Description

This marinara sauce with fresh tomatoes is rich and flavorful Great for use in pasta lasagna and other casseroles A great recipe for using up extraripe tomatoes from your garden

Ingredients

- - 3 tablespoons olive oil - ½ onion
- chopped - 8 large tomatoes
- peeled and cut into big chunks - 6 cloves garlic
- minced - 1 bay leaf - ½ cup red wine - 1 tablespoon honey - 2 teaspoons dried basil - 1 teaspoon oregano - 1 teaspoon dried marjoram - 1 teaspoon salt - ½ teaspoon ground black pepper - ¼ teaspoon fennel seed - ¼ teaspoon crushed red pepper - 2 teaspoons balsamic vinegar
- or more to taste

Instructions

1. Gather the ingredients. Heat olive oil in a stockpot over medium heat. Add onion; cook and stir until softened
2. about 5 minutes. Stir in tomatoes
3. garlic
4. and bay leaf. Bring to a boil; reduce heat to medium-low and simmer until tomatoes are soft
5. about 30 minutes. Stir in red wine
6. honey
7. basil
8. oregano
9. marjoram
10. salt
11. black pepper
12. fennel seed
13. and crushed red pepper; simmer and cook until herbs have flavored the sauce
14. about 30 minutes more. Add balsamic vinegar; stir well to combine. Discard bay leaf. Cook's Note It's easy to double the batch and freeze half — it freezes well.