



Homemade Spaghetti Sauce

Jacob · 30/09/2024



Prep Time

4 hrs 10 mins

Difficult

Medium

Servings

6

Description

Homemade Italian spaghetti sauce from an Italian family The longer you cook it the better it tastes

Ingredients

- - 1 chopped onion - 5 cloves garlic
- chopped - 2 teaspoons olive oil - 2 (28 ounce) cans peeled ground tomatoes in paste - 1 (6 ounce) can Italian-style tomato paste - 7 cups water - 3 tablespoons Italian seasoning - 2 tablespoons dried basil - 1 teaspoon white sugar - ½ cup red wine - 1 pinch crushed red pepper

Instructions

1. In large saucepan over medium heat
2. saute onion and garlic in olive oil until soft. Stir in tomatoes
3. tomato paste
4. water
5. Italian seasoning
6. basil
7. sugar
8. wine
9. and crushed red pepper. Reduce heat to low and simmer 3 hours
10. stirring occasionally. Serve.