



Mom39s Best Spaghetti Sauce

Jacob · 30/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

12 hrs 35 mins

Description

This secret ingredient spaghetti sauce is a simple slowcooked authentic spaghetti sauce as good as the restaurants serve or better The secret ingredient is baking soda Do not taste the sauce right after adding it wait awhile and this sauce will not disappoint you It is good right from the stove but the flavors blend overnight Best served with your favorite meatball recipe where the meatballs cook in the sauce the last half hour Be prepared to take a nap after eating

Ingredients

- - 4 (14.5 ounce) cans whole peeled tomatoes - 4 cups fresh sliced mushrooms - 2 (15 ounce) cans tomato sauce - 4 (6 ounce) cans tomato paste - 3 cups water - 2 onions
- chopped - ¼ cup chopped fresh basil - 4 cloves garlic
- minced - 4 teaspoons white sugar - 2 pinches baking soda
- divided - salt and ground black pepper to taste - ¼ cup grated Parmesan cheese

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Mix together whole tomatoes
2. mushrooms
3. tomato sauce
4. tomato paste
5. water
6. onions
7. basil
8. garlic
9. sugar
10. 1 pinch of baking soda
11. salt
12. and pepper in a large saucepan. Bring to a boil over high heat while stirring
13. then reduce heat to a simmer
14. and cook for at least 4 hours. Dotdash Meredith Food Studios Stir in remaining pinch of baking soda; sauce will foam. Simmer
15. stirring occasionally
16. until thick and almost brown. Make sure to scrape the sides of the pan into the sauce. Dotdash Meredith Food Studios Stir in Parmesan cheese. Taste sauce: if too tangy or acidic
17. add another pinch of baking soda and simmer for 30 more minutes. Dotdash Meredith Food Studios Let sauce cool to room temperature
18. then cover and refrigerate for 8 hours to overnight. Reheat the next day and serve. Dotdash Meredith Food Studios