



Grandma Maggio39s Spaghetti Sauce

Jacob · 30/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

10

Description

This Italian tomato sauce from Grandma is one that was recited to me from memory alone and used descriptions like a hand of garlic though the quantities listed now should be accurate I encourage buying the cheapest versions of these ingredients you can find it will feed an army for about 15 without ruining the taste You should add more seasonings based on preference A great vegetarian sauce or with meatballs makes great meatball sandwiches

Ingredients

- - 2 tablespoons olive oil - 1 onion
- chopped - 1 whole head garlic
- peeled and chopped - 2 cups sliced fresh mushrooms - ½ cup chopped fresh basil leaves
- or to taste - 1 (28 ounce) can whole peeled tomatoes - 1 (15 ounce) can tomato sauce - 1 (6 ounce) can tomato paste - ¾ cup Merlot wine - 2 teaspoons salt - 1 teaspoon ground black pepper - 2 teaspoons dried oregano - ¼ cup white sugar

Instructions

1. Heat olive oil in a large saucepan over medium-low heat
2. and cook and stir the onion and garlic until translucent but not browned
3. 6 to 7 minutes. Stir in the mushrooms and basil
4. and cook and stir until the basil is wilted and the mushrooms are cooked through and have given up their juices
5. about 10 minutes. Pour in the whole peeled tomatoes
6. and bring the mixture to a boil
7. stirring and chopping tomatoes into pieces with a spoon. Pour in the tomato sauce and stir
8. crushing any large pieces of tomato left
9. and bring to a simmer. Let the sauce simmer until slightly thickened and bubbling
10. stirring occasionally
11. about 15 minutes. Stir tomato paste into the sauce
12. and fill the empty tomato paste can with Merlot wine
13. stirring to dissolve any remaining tomato paste in the can. Pour wine into the sauce
14. and stir well to combine. Bring the sauce back to a simmer
15. and stir in salt
16. pepper
17. dried oregano
18. and sugar. Let the sauce simmer until the seasonings are blended and the sauce is heated through
19. about 3 more minutes.