

Rustic Marinara Sauce

Jacob · 30/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

6

Description

I've been perfecting this rustic tomato sauce recipe for over 10 years. Melting just a little cheese in the sauce adds great richness without overwhelming the tomatoes. And it's easy to keep these ingredients stocked in the house. Makes for amazing leftovers.

Ingredients

- - ½ cup olive oil - 2 white onions
- diced - 8 cloves garlic
- minced - 1 (28 ounce) can petite diced tomatoes - 1 (28 ounce) can diced tomatoes - 1 cup dry white wine - 1 (6 ounce) can tomato paste - 1 tablespoon dried oregano - ½ teaspoon salt - ½ teaspoon white sugar - ½ teaspoon ground black pepper - ¼ teaspoon red pepper flakes - 3 bay leaves - 1 cup freshly grated Pecorino-Romano cheese
- divided - ¾ cup chopped fresh basil - ½ cup chopped fresh parsley

Instructions

1. Heat olive oil in a large Dutch oven or heavy pot over medium heat; cook and stir onions for 5 minutes. Add garlic and cook
2. stirring occasionally
3. until onions are translucent
4. about 5 minutes more. Mix petite diced tomatoes
5. diced tomatoes
6. white wine
7. tomato paste
8. oregano
9. salt
10. sugar
11. black pepper
12. red pepper flakes
13. and bay leaves into onion mixture; reduce heat to low
14. cover Dutch oven
15. and simmer
16. stirring occasionally
17. until flavors blend
18. about 1 hour. Remove the Dutch oven from heat. Add 1/2 cup Pecorino Romano cheese
19. basil
20. and parsley into sauce; stir until cheese melts
21. about 5 minutes. Discard bay leaves. Sprinkle remaining cheese over sauce when serving. Tips It's almost better the day after. Make it the day before and heat it up for company! This recipe is also very forgiving. It's the perfect starting point for all kinds of tomato sauce experimentation (add ground beef
22. add sausage
23. serve over chicken cutlets
24. or try different cheeses or herbs
25. etc).