



Easy Marinara Sauce

Jacob · 30/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

16

Description

We built this recipe from a lot of trial and error and a little experimentation with the wine selection It has a sweet flavor with just a little zing to keep things interesting Great for all types of italian dishes We even used it for Italian sausage bombers

Ingredients

- - 3 tablespoons olive oil - 1 Spanish onion
- chopped - $\frac{1}{4}$ green bell pepper
- chopped - 4 cloves garlic
- finely chopped - 2 tablespoons brown sugar - 2 teaspoons Italian seasoning - 2 teaspoons salt - 1 teaspoon dried oregano - 1 teaspoon dried basil - $\frac{1}{2}$ teaspoon ground black pepper - $\frac{1}{4}$ teaspoon red pepper flakes - 4 (14.5 ounce) cans diced tomatoes - 1 (14 ounce) can tomato sauce - 2 (6 ounce) cans tomato paste - 1 cup white wine

Instructions

1. Heat olive oil in a large pot over medium heat; cook and stir onion
2. green bell pepper
3. and garlic until onion is translucent
4. 5 to 10 minutes. Add brown sugar
5. Italian seasoning
6. salt
7. oregano
8. basil
9. black pepper
10. and red pepper flakes; cook and stir until brown sugar dissolves and seasoning is fragrant
11. 1 to 2 minutes. Stir tomatoes
12. tomato sauce
13. tomato paste
14. and white wine into the seasoned onion mixture; bring to a boil for 10 minutes. Reduce heat and simmer
15. stirring occasionally
16. until flavors have blended
17. at least 30 minutes.