



AllPurpose Marinara Sauce

Jacob · 30/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

48

Description

I use this recipe for marinara sauce as a base for all my pasta dishes You can use the sauce as is for a meatless spaghetti sauce Or you can add just about any meat or seafood to add variety to your meals In addition you can add kidney beans and your favorite ingredients to make a super chili My kids eat this pasta sauce like no other They are happy campers when the house is filled with the aroma as this sauce is cooking

Ingredients

- - ¼ cup olive oil - 1 bulb garlic
- cloves separated
- peeled
- and sliced - 4 (28 ounce) cans whole tomatoes
- chopped - 2 (28 ounce) cans diced tomatoes - 4 (4 ounce) cans diced green chiles - 1 (6 ounce) can tomato paste - ½ cup capers - 1 cup pitted green olives
- chopped - 1 cup chopped fresh parsley - 2 cups portobello mushroom caps
- cut into 1/4-inch pieces - 2 tablespoons prepared horseradish - 1 teaspoon habanero hot sauce - 1 tablespoon white sugar - 1 teaspoon dried Italian seasoning - 1 teaspoon dried oregano - 1 teaspoon cumin

Instructions

1. Heat the olive oil in a large pot over medium heat
2. and cook the garlic until lightly browned. Drain excess oil. Mix in the whole tomatoes
3. diced tomatoes
4. green chiles
5. tomato paste
6. capers
7. green olives
8. parsley
9. portobello mushroom caps
10. horseradish
11. habanero sauce
12. and sugar. Season with Italian seasoning
13. oregano
14. and cumin. Cover
15. and bring to a boil. Reduce heat to low
16. and simmer 25 minutes.