

Spaghetti Sauce

Courses: Sauce

Categories: Sauce

Ingredients

8 cups of fresh garden tomatoes, prepared

15 oz of Hunt's tomato sauce

2 cloves of garlic

1/2 cup of minced onion

1 teaspoon salt

1 teaspoon basil

1/2 cup of water

Dash of sugar (optional)

Splash of red wine (optional)

Directions

To prepare the tomatoes for the sauce, first heat a pot of boiling water. Carefully dunk the tomatoes in and remove in 1 minute. Now put the tomatoes in a bowl of ice water. The skins will slide off easily. Next, cut the tomatoes in half and squeeze out the excess water and seeds. Take the tomatoes and place in a large pot. You can cut them if you wish but they should break up as you simmer them. Add the tomato sauce, garlic, onion, salt, basil, and water. Simmer the sauce for approximately two hours. Taste the sauce and add more ingredients to your taste, such as sugar or red wine. Stir the sauce occasionally to make sure the tomatoes are breaking up and the sauce has thickened. The spaghetti sauce is now ready to eat or to be put in containers for the freezer.