Homemade Marina Sauce from Fresh Tomatoes

Description

With fresh, home-grown tomatoes from the garden, it's time for homemade marinara sauce. It doesn't get any better than this!

Summary

Yield: 8
Prep Time: 1 1/2 hours
Category: Sauces
Cuisine: Italian
Tags: tomatoes, marinara sauce

Ingredients

- 10 fresh ripe tomatoes, quartered
- 2 med brown onions, peeled and diced
- 2 tbsp olive oil
- 6 cloves fresh garlic, peeled and minced
- 1/2 cup red wine (pinot noir, burgundy)
- 1 tbsp dried oregano
- 1 tbsp Herbs de Provence
- 1/8 tsp red pepper flakes
- 1/2 tsp kosher salt
- 8 sprigs fresh basil leaves

Instructions

Notes

There's no comparison to the taste of fresh home-grown tomatoes from the garden. Admittedly, we are often overwhelmed with the abundance of home-grown tomatoes from our garden. It's a lot of tomatoes to consume and our friends and family are the lucky recipients of some of the most flavorable and fresh tomatoes anywhere.

One of our favorites is homemade marinar sauce and of course, this is the perfect opportunity to use our garden tomatoes.

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