Italian Marinara Sauce & Meat Sauce

Description

Italian Marinara Sauce

Summary

Yield: 20
Prep Time: 45 minutes
Category: Sauces
Cuisine: Italian

Ingredients

- 1/2 cup oil
- 1 large onion
- 2 cloves 2 or more minced cloves
- 1 can 28oz peeled plum tomatoes
- 1 handful of fresh basil
- 1 meatballs

Instructions

Slightly brown 1/2 chopped in oil, add garlic and continue to translucent.

In blender chop the tomatoes, 1/2 onion, parsley, oregano, a small slice of green pepper, and fresh basil.

Add mixture to the pan.

Cook an hour (minimum), you will see oil come to the top.

The amount of ingredients is to your taste. I don't add salt at all.

For Meat Sauce, Add the browned Meatballs (recipe in this cookbook) to the sauce and let cook together

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Notes

If sauce is too watery, simmer with lid off, until thickens.