Old World Italian Spaghetti Sauce Recipe

Growing up, we rarely used jarred tomato sauce because we always made our own homemade spaghetti sauce. Because I was young, I never thought anything of it. But when I had pasta at a friend's house and they used jarred sauce, I never liked it much. My dad was generally the one who always made our sauce; it was one of his favorite things to do on Sunday afternoons.

This homemade spaghetti sauce recipe was passed down from my Sicilian grandma. It has been used for generations and you can't mess it up! It is really easy and tastes SO much better than the store bought sauce. You can do this in a crockpot too – in fact it is one of our favorite dump recipes.

If you plan to can this sauce, omit the Parmesan cheese and add that when you warm up the sauce before eating. We often add ground beef or italian sausage to it as well (the one pictured has ground beef in it). This just makes it that much better!

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In fact, you can find many of these recipes in our ALDI Meal Plans, where we teach you how to make 20 meals for under $160 in under 3 hours!

NOTE: If using fresh tomatoes:

You can make this sauce with either cans of crushed tomatoes or fresh tomatoes. If using fresh tomatoes, you would need about 12-15 medium sized tomatoes. There is definitely more work involved when using fresh tomatoes, but it is worth it!

First, you will need to get the skins off. The easiest method

for this is to score the skins with a sharp knife, and then boil them for about a minute and then place in cold water.You will want to do this in batches.

Once you the tomatoes have cooled, the skins should peel off relatively easily. Then chop them up, and blend in a food processor. You can control how chunky or smooth you want the sauce by how long you blend them for.

Once this step is done, follow the rest of the recipe using the tomatoes you just prepared as the crushed tomatoes. We hope you enjoy it!

For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don’t forget to SHARE with your Facebook friends

Ingredient

2(6 ounce) cans tomato paste
1(28 ounce) can tomato puree
2(28 ounce) cans crushed tomatoes
4garlic cloves, crushed
1□2cup onion, chopped
3 1□2tablespoons extra virgin olive oil
2 1□2tablespoons white sugar
1teaspoon salt
1teaspoon black pepper
1tablespoon dried basil
1teaspoon dried oregano
1□2teaspoon dried thyme leaves
1□2teaspoon dried rosemary leaves
1□4cup parmesan cheese
1□2cup dry red wine
2 1□2cups water

Direction

In a large stockpot on low-med heat add your olive oil and saute your onions for about 4 minutes,then add your crushed garlic,cook for 2 minutes longer. Then add your water,and tomato products. Be sure to mix everything very well.Add in your spices,and cheese. cook for 2 1/2 hours covered.Then add in your wine, and cook 30 minutes longer. Sauce will be thin on first day.Also if you use meat it will alter thickness.The second day this turns into a nice thick sauce.

Source : Allrecipes