

Homemade Spaghetti Sauce



Exact measurements aren't necessary to make a delicious spaghetti sauce. Feel free to adjust the amount of ingredients or add completely new flavors to the sauce. The recipe that follows takes you through the basic steps of the process.

Ingredients

- Vegetable oil
- Several whole garlic cloves
- Onions, diced
- Bell peppers, sliced
- Zucchini, diced
- Tomatoes, any variety, chopped
- Sugar
- Chives
- Parsley
- Garlic powder
- Italian seasonings

Directions:

Heat oil in sauté pan over medium-high; add in garlic cloves, onions, peppers, zucchini, and chives. Cook until vegetables are cooked and softened.

While vegetables cook, chop tomatoes and add to large pot. Cook uncovered over medium-high heat. Add garlic powder and Italian seasoning. Let tomatoes continue to cook at a simmer. Add in sugar, parsley, chives, and additional seasonings to taste.

Add in sautéed vegetables and add more zucchini and chopped garlic if desired. Tomato sauce can continue to cook down and thicken for 3-4 hours.

Don't forget that if you make more sauce than you need, place the extra in plastic bags and freeze for later.

Tips

- Peel garlic easier by placing separated cloves in plastic container and shaking for a minute. Skins will be loosened and easier to peel.
- Crush dried herbs before adding them to release full flavor
- Add extra seasoning to pasta water to add flavor; parsley, salt, garlic cloves, garlic powder
- If a thicker sauce consistency is desired, add some tomato paste or generic tomato sauce