

SUBSCRIBE TO OUR EMAIL LIST AND BE THE FIRST TO KNOW WHEN FRESH, DELICIOUS RECIPES ARE ADDED!

Homemade Tomato Sauce

Nothing beats the **rich aroma of homemade tomato sauce** simmering on the stovetop. 🍅 This **hearty recipe serves 8–10 people**, making it perfect for family gatherings or meal prepping. While it may seem like a large batch, you can **easily cut it in half**—or better yet, **portion and freeze it** so you'll always have **fresh, homemade tomato sauce** ready to go!

The Perfect Pairing: Homemade Italian Bread 🍞

Nothing complements a rich, simmering **homemade tomato sauce** better than a warm loaf of **freshly baked Italian bread**. Soft on the inside with a golden, crispy crust, it's perfect for **dipping, sopping up sauce, or making the ultimate garlic bread**.

Ingredients *(Serves 8–10)*

Tomato Base

- 2 (28 oz) cans tomato sauce
- 2 (28 oz) cans crushed tomatoes
- 2 (6 oz) cans tomato paste

Aromatics & Vegetables

- 1 large yellow onion, sliced
- 2 red or green bell peppers, sliced *(optional)*
- 3 cloves garlic, diced

Herbs & Seasonings

- 1 tbsp plus 1 tsp dried basil *(or substitute 14g fresh basil if available)*
- 14g fresh parsley, chopped
- 1 tbsp dried oregano *(do not use fresh)*
- 1 tsp red pepper flakes
- 1 tbsp kosher or sea salt
- 1 tsp ground black pepper
- ½ tsp sugar *(optional but helps cut acidity)*

Cooking Essentials

- 1 tbsp olive oil
- 1 tsp butter

Instructions

1. In a **large stockpot**, heat **olive oil and butter** over **medium heat** until the butter is melted.
2. Add the **sliced onions** and sauté for **3 minutes** until slightly softened.
3. Stir in the **dried oregano** and cook for **30 seconds** to release its aroma.
4. Add the **diced garlic** and sauté for **1 minute**, stirring frequently to prevent burning.
5. Pour in the **tomato sauce** and **crushed tomatoes**.
6. Fill each **empty tomato can halfway with water**, stir to loosen any remaining sauce, and add the water to the pot.
7. Stir in the **tomato paste** until fully incorporated.
8. Add all the **spices and herbs** (basil, parsley, salt, pepper, and sugar), then stir well to combine.

Finishing the Sauce

9. **Reduce the heat to low** and let the sauce **simmer for 2 hours**, stirring occasionally.
10. Taste the sauce and **add more salt if needed**, adjusting to your preference.

💡 **Optional Additions:** If using **homemade meatballs** or **Italian sausage**, add them to the sauce while it simmers to infuse even more flavor. Make my **homemade pasta** to bring your dish to the next level.

Note: This sauce freezes well! Store any leftovers in an airtight container and freeze for up to **3 months** for future use.

Call it sauce or gravy, either way it's delicious!