

Spaghetti Sauce



From the Sensenig's Recipe Book

Ingredients

- Medium onion chopped fine
- 4 cloves of garlic chopped fine
- 2 28oz cans of peeled tomatoes (preferably certified San Marzano) I use Cento - You can also use crushed if you prefer
- 1 12oz can tomatoes paste
- 1/4 cup Extra Virgin Olive Oil
- Red Wine
- Grated Parmesan cheese
- Oregano
- Basil

Preparation

Sauté the onion in olive oil till it starts to caramelize a little

Add the garlic and sauté about two more minutes

Add the tomatoe paste and keep sautéing till it turns a little darker, about five minutes, keep stirring so it does not burn or stick. Make sure you have enough EVO in the pan

Add about 1 1/2 cups of dry red wine and keep stirring on medium high heat till it reduces a little

Crush the tomatoes in your hand and add them to the pot

Add 1/2 to 3/4 cup grated Parmesan

Add Oregano, Basil, salt and pepper

Simmer on low for at least an hour add water as needed to keep thickness as you like it

I prefer mine less chunky so I use a hand held blender after I add the tomatoes, if you prefer it chunky you can omit this step

I like to make hot Italian sausage in the oven and add it and the drippings (fat) while it simmers. Helps add flavor.

Notes:

I don't follow any recipe directly, so this is an approximation. I also generally make a double batch, it freezes well. If to bitter add a little sugar, all tomatoes are different

Source:

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