

Homemade Spaghetti Sauce



Ingredients:

3-4 cans of Hunt's Crushed Tomatoes (either regular or with basil, oregano and garlic) 28 oz. sized cans
4 cloves of garlic (pressed or chopped finely)
A bunch of dried basil (probably 3-5 Tbsp)
A bunch of black pepper (probably 1-2 tsp)
1 Tbsp of sugar (if you want the sauce a little sweeter, you can add a bit more)
2 Tbsp olive oil
1/3 cup of grated Parmesan or Romano cheese
Minced Green Peppers (optional)

Directions:

Heat the olive oil in a 5+ qt. pot over medium heat, and add the chopped or pressed garlic and the basil.

Heat for one to two minutes, making sure not to burn the garlic, then add all the crushed tomatoes, black pepper, and sugar. Stirring often, bring to a low boil.

Reduce heat to low and simmer for 2-3 hours stirring often.

For the first half of the simmer time, do so with the pot uncovered, then cover.

Add the cheese, stir in and simmer for an additional 5 minutes or so.

Pretty easy, and inexpensive too.

This will make the equivalent to 4-5 jars of sauce, and the

cost is probably about half (and it tastes way better).
I am that lady recipe