

# Italian Marinara Sauce & Meat Sauce

## Description

Italian Marinara Sauce

## Ingredients

- 1/2 cup oil
- 1 large onion
- 2 cloves 2 or more minced cloves
- 1 can 28oz peeled plum tomatoes
- 1 handful of fresh basil
- 1 [meatballs](#)

## Instructions

Slightly brown 1/2 chopped in oil, add garlic and continue to translucent.

In blender chop the tomatoes, 1/2 onion, parsley, oregano, a small slice of green pepper, and fresh basil.

Add mixture to the pan.

Cook an hour (minimum), you will see oil come to the top.



## Summary

**Yield:** 20

**Prep Time:** 45 minutes

**Category:** Sauces

**Cuisine:** Italian

# Italian Marinara Sauce & Meat Sauce

The amount of ingredients is to your taste. I don't add salt at all.

For Meat Sauce, Add the browned Meatballs (recipe in this cookbook) to the sauce and let cook together

## Notes

If sauce is too watery, simmer with lid off, until thickens.