

# 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.

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



## Summary

**Yield:** 20

**Prep Time:** 45 minutes

**Category:** Sauces

**Cuisine:** Italian

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### Notes

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