

Easy Homemade Marinara Sauce

Put that jarred sauce down and make your own. Growing up with my Italian great grandfather and great uncle, it was unheard of to use sauce from a jar. This sauce is super easy to make and requires only a few ingredients. You can freeze some so that the next time you need sauce it's ready to go! Enjoy.

xoxo,

Kristin

1. Set aside 2 1/4 cups drained tomatoes in a small bowl. Heat 3 tbsp. coconut oil or ghee in Dutch oven over medium heat. Add onions, 1 tsp. salt and cook until onions are softened and lightly browned, 10 to 15 minutes. Stir in garlic, basil and oregano and cook until fragrant, about 30 seconds.
2. Stir in remaining drained tomatoes and increase heat to medium- high. Cook stirring occasionally, until liquid has evaporated, tomatoes begin to stick to bottom of pot and brown glaze forms around edges, 20 to 25 minutes. Stir in wine, scraping up brown bits from the bottom and cook until thick and syrupy about 1 minutes. Stir in reserved tomato juice and bring to simmer. Reduce heat to low and cook until sauce is thickened, about 20 minutes.
3. You can either leave the sauce the way it is (with tomato chunks) or you can blend the sauce in batches in a blender or food processor.

Recipe from The Make Ahead Cook, makes 12 cups.

