

Homemade Spaghetti Sauce

Homemade Spaghetti Sauce is so full of flavor and it's easy to make it in large batches for freezing or canning for easy homemade meals that are prepared ahead.



4.89 from 72 votes

Prep Time

10 mins

Cook Time

1 hr

Total Time

1 hr 10 mins

Course: Sauce Cuisine: Italian Keyword: Spaghetti Sauce

Servings: 8 Cups Calories: 51kcal

Ingredients

- 2 tablespoons olive oil
- 1 large white onion minced
- 5 cloves garlic crushed
- 1/2 cup chicken broth
- 1 28 ounce can crushed tomatoes
- 1 15 oz can tomato sauce
- 1 6 ounce can tomato paste
- 1 tablespoon white sugar
- 1 tablespoon fennel seeds
- 1 tablespoon ground oregano
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/2 cup chopped fresh basil
- 1/4 cup chopped fresh parsley

Instructions

1. Heat a large pot on the stove over medium high heat. Add in olive oil and saute onion in the olive oil for about 5 minutes, until softened. Add in 5 cloves and saute another 30-60 seconds.
2. Pour in chicken broth, crushed tomatoes, tomato sauce, tomato paste, sugar, fennel, oregano, salt, pepper, basil, and parsley. Bring to a simmer.
3. Reduce the heat to low and simmer for 1-4 hours. Use an immersion blender to puree the mixture until the desired consistency is achieved, leaving it slightly chunky, or making it completely smooth.

Notes

This recipe can be used in canning.

For easy long term storage, cool and then place into several gallon sized resealable freezer bags. Lay flat on a pan and place in the freezer until solid. Thaw and reheat in the microwave or on the stove to serve.

Nutrition

Calories: 51kcal | Carbohydrates: 4g | Fat: 3g | Sodium: 203mg | Potassium: 74mg | Sugar: 2g |
Vitamin A: 250IU | Vitamin C: 5.5mg | Calcium: 31mg | Iron: 0.6mg

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