

# Authentic Italian Spaghetti Sauce / Pasta Sauce Recipe

<https://moneysmartfamily.com/money-saving-tips/vegetarian-main-dish-recipes-family-favorites/#pasta>



This authentic Italian Pasta Sauce / Spaghetti Sauce recipe has been handed down through Annette's side of the family for more than 4 generations. It's a versatile sauce that can be used on spaghetti, in lasagna, as a pizza sauce, and as a marinara sauce.

You'll need to allow an hour to prepare this spaghetti sauce recipe, and 3 or 4 hours to let it simmer.

This spaghetti sauce recipe makes 8 quarts of spaghetti sauce.

## Ingredients:

- 1/4 Cup Olive Oil
- 5 or 6 Cloves of Garlic
- 1 Onion – cut in 1/8ths
- 4 Stalks of Celery – cut in 1/3rds
- 1 #10 Can Tomatoes Diced or Whole
- 1/2 #10 Can Tomato Sauce
- 1 Can Tomato Paste
- 1 TBS Basil – Finely Ground (2 TBS if Crushed Leaf)
- 2 TBS Oregano – Crushed Leaf

## Directions:

Put 1/4 Cup of olive oil in an 8-quart sauce pot and heat on low. Dice 5 or 6 cloves of garlic and add to oil in the pot.

Cook until browned.

Cut whole onion into quarters, then halve the quarters to make eighths.

Cut 4 stalks of celery into 1/3 lengths.

In a blender, add 1-cup water. Put 1/2 of the onion and 2 stalks of cut up celery into the blender.

Blend until all is pureed.

Pour this mixture into the 8-quart pot with the browned garlic.

Repeat the Onion / Celery / Water procedure a second time.

Ladle 1/3 of the #10 can of diced tomatoes into blender (with juice) at a time.

Puree tomatoes. Add to 8-quart pot mixture.

Repeat this process until the entire #10 can is empty.

Ladle 1/2 of the can of Tomato Sauce into the 8-quart saucepot.

Save the remaining Tomato Sauce in a plastic container and store in your freezer for the next time you make this spaghetti sauce recipe

Add one can of Tomato Paste, along with 1 TBS of Basil and 2 TBS of Oregano.

Bring the entire pot of spaghetti sauce to a boil, turn down the heat and let simmer for 3 hours or longer with the lid off of the pot. The longer you cook this spaghetti sauce recipe, the thicker it will get.

### \*Optional: Adding Meat

Even though this spaghetti sauce can be used as one of our vegetarian main dish recipes, we often add browned meatballs or browned Italian sausage since we are not primarily vegetarians. The longer the meat cooks in the sauce, the more flavorful the meat will become.