

Homemade Marinara Sauce

Made with ♥ By Shannon

Using fresh garden vegetables in your sauce is really something I highly recommend. Especially heirloom tomatoes. They have a taste second to no other tomato. If you have access to fresh ingredients, please use these. Now if you are using fresh tomatoes, you will need to peel them. To do this just immerse tomatoes in hot water, just under boiling, for 1-2 minutes. Then transfer to cold water for a minute. You will then be able to remove the peel somewhat easily.

With this in mind, you can start to cook up your very versatile homemade marinara sauce. Start by bringing a medium sauté pan to medium-high heat with the olive oil in. Add the onion and garlic and cook until they are soft and golden in color, about 5-6 minutes.



Add the tomatoes and spices then bring to a boil.

Reduce the heat and simmer for 30 minutes. Remove from heat. It's that simple.

Homemade marinara sauce is definitely worth the extra effort. It taste so much better than store bought.