Taste of Home



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Marinara

TOTAL TIME: Prep: 20 min. Cook: 1 hour

YIELD: 5 cups

My mother, who was Italian American, called marinara sauce "gravy." She made this marinara sauce recipe in big batches several times a month, so it was a staple on our dinner table. A mouthwatering aroma filled the house each time she cooked it. — James Grimes, Frenchtown, New Jersey

Ingredients

- 2 cans (28 ounces each) whole tomatoes
- 1 large onion, finely chopped
- 4 garlic cloves, minced
- 3 tablespoons extra virgin olive oil
- 1/4 cup chopped fresh basil
- 1-1/2 teaspoons dried oregano
- 3/4 teaspoon salt
- 1/4 teaspoon pepper

Directions

1.
In a large saucepan, heat oil over medium-high heat. Add onions; cook and stir until tender, 3-5 minutes. Add garlic; cook and stir 1 minute longer. Stir in remaining ingredients. Bring to a boil. Reduce heat; cover and simmer until thickened and flavors are blended, 30-45 minutes, stirring occasionally and breaking up tomatoes with wooden spoon.

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