

Homemade Spaghetti Sauce Recipe That Beats Any Store-Bought Jar

? Homemade Spaghetti Sauce Recipe



TIME
4 min

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INGREDIENTS

- 3 % cups crushed ripe tomatoes (28 oz can)
- 1 cup chopped onion (1 medium)
- 3 cloves garlic, minced
- 2 tbsp olive oil
- 2 tsp sugar
- 2 tsp salt
- 1 tsp black pepper
- 1 tsp dried oregano
- 2 tsp dried basil or ... cup fresh basil leaves

DIRECTIONS

- SautØ Aromatics:** Heat olive oil in a large saucepan over medium heat. Add chopped onions and sautØ for 3-4 minutes until soft and translucent. Stir in the minced garlic and cook for 1 minute more until fragrant.
- Add Tomatoes:** Pour in the crushed tomatoes and stir well to combine them with the sautØed aromatics.
- Season the Sauce:** Add sugar, salt, pepper, oregano, and basil (dried or fresh). Stir to ensure all the spices are evenly distributed.
- Simmer:** Reduce the heat to low. Simmer uncovered for 30 minutes, stirring occasionally, until the sauce thickens and the flavors develop.
- Finish and Serve:** Taste and adjust seasonings as needed. If using fresh basil, stir it in at the end for a bright, herbaceous finish. Serve over pasta or use however you'd like!

SWAPS & NOTES

Tomatoes : Substitute crushed tomatoes with whole peeled tomatoes and blend for a fresher texture.

Herbs : Try Italian seasoning if you don't have oregano or basil on hand.

Sugar : Optional, but it helps balance acidity in the tomatoes.

Add-ins : For extra depth, sautØ a pinch of red pepper flakes or anchovy paste with the onions. ??? Step-by-Step Instructions 1.

TIPS FOR SUCCESS

Smoother Sauce : Blend the tomatoes before cooking for a silkier finish.

Make it Spicy : Add crushed red pepper flakes while sautéing garlic for a kick.

Don't Rush : Let the sauce simmer.

That's where the magic happens. ?

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