

## Best Spaghetti Sauce with Homemade Meatballs and Sausage: A Family Favorite

To embark on this truly delicious journey, here's what you'll need:



TIME

8-10 min

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ChefManiac

### INGREDIENTS

For the Italian Sausage: 1 pound Italian sausage links (mild or hot, depending on preference) 1 tablespoon olive oil (for browning sausage):

### DIRECTIONS

1. directions until al dente.
2. Serve the rich spaghetti sauce generously over hot pasta, ensuring each serving gets a good mix of meatballs and sausage. Garnish with freshly chopped basil and grated Parmesan cheese.

### SWAPS & NOTES

Tomatoes: San Marzano tomatoes are highly recommended for their sweetness and low acidity.

If unavailable, use the best quality crushed and whole peeled tomatoes you can find.

Broth/Wine: Beef broth deepens the savory notes.

Red wine adds complexity and acidity, helping to "fry" the tomato paste.

### TIPS FOR SUCCESS

San Marzano Tomatoes: Investing in good quality San Marzano tomatoes (preferably DOP certified) makes a huge difference in the final taste of your sauce.

Slow Simmering is Key: The magic of this sauce happens during the long, slow simmer.

This allows the flavors to deepen and the meats to become incredibly tender.

Don't Overmix Meatballs: Overworking the meatball mixture will result in dense, tough meatballs.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/best-spaghetti-sauce-with-homemade-meatballs-and-sausage-a-family-favorite/>