

Grandma's Famous Italian Spaghetti

Grandma's Famous Italian Spaghetti



TIME
30 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 pound spaghetti
- 2 tablespoons olive oil
- 4 cloves garlic, minced
- 1 can (28 ounces) San Marzano tomatoes
- 1 teaspoon salt
- 1 teaspoon sugar
- Fresh basil leaves, for garnish
- Grated Parmesan cheese, for serving

DIRECTIONS

- 1. Boil the : Pasta:** In a large pot, bring salted water to a boil. Add the spaghetti and cook according to package instructions until al dente. Remember, Grandma always said, "Don't overcook it; it should have a little bite!"
- 2. Prepare the : Sauce:** In a separate pan, heat the olive oil over medium heat. Add the minced garlic and sauté until fragrant, about 1 minute. Be careful not to burn it; burnt garlic is a kitchen sin!
- 3. Add : Tomatoes:** Pour in the San Marzano tomatoes, crushing them with a spoon as you go. Add salt and sugar to balance the acidity. Let it simmer for about 30 minutes, stirring occasionally. This is where the magic happens!
- 4. Combine:** Once the spaghetti is cooked, drain it and add it directly to the sauce. Toss to coat every strand in that luscious tomato goodness. Grandma would always say, "The pasta should wear the sauce like a dress!"
- 5. Serve:** Plate the spaghetti and garnish with fresh basil and a generous sprinkle of Parmesan cheese. Enjoy it with a side of crusty bread for the full experience!

TIPS FOR SUCCESS

Fresh Ingredients: Always opt for fresh garlic and high-quality tomatoes.

It makes a world of difference in flavor.

Make It Your Own: Feel free to add sautéed vegetables like bell peppers or mushrooms for extra texture and flavor.

Leftovers: This dish tastes even better the next day!

