

Laura's Spaghetti Sauce

EASY- HOMEMADE - DELICIOUS

INGREDIENTS

1 Large Onion Chopped
2 Garlic Cloves grated
Lard (olive oil/butter)
1 Tsp Red Pepper Flakes
1 Can Tomato Paste 6oz
2 Jars/Cans of Tomato Sauce
1 Tsp each of Basil & Oregano
1 Jar Tomato Juice (Optional)
Green Pepper (Optional)
S&P

DIRECTIONS

1. Saute onions & garlic (green pepper if using) in Lard (or butter/olive oil)
2. Add 1 Tsp red pepper flakes until fragrant
3. Spoon in the tomato paste and stir for one minute
4. Pour in the tomato sauce & tomato juice
5. Bring to a boil & simmer
6. Using immersion blender, blend until creamy.
7. Add S&P and enjoy!



15 Minute Homemade Spaghetti Sauce

WWW.FOODPROOD.COM

Laura's Tips: You can simmer this sauce for as little or as long as you would like. I prefer longer as it intensifies and melts together the wonderful flavors. While the sauce is simmering you can brown your meat and cook your noodles. I use ground pork and gluten free noodles. Everything is welcome though!

My immersion blender that I love and use constantly with soups & sauces is from amazon and it is my affiliate link.
<https://amzn.to/3UVn2b7>