



Simple and Easy Homemade Marinara Sauce

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Ingredients

This is not baking so measurement is not necessary, but i have some picture so you'll figure out how much it's gonna be 10-12 tomatoes 2 small onion 1 head of garlic (yes love lots of them) 1 big bell pepper 1/4 cup water to rinse the tomatoe juice from the blender 1/2 cup Extra virgin olive oil (EVOO) salt and pepper to taste 1 tbs oregano (dried) water to blanched the tomato

Instructions

I have a nice neighbour who plant tomato in their garden, they harvest alot of tomatoes and i am welcome to get as much as i need, for a thank you i make them a home made spaghetti sauce, since it's only tomato with no meat, it sort of marinara sauce i guess. this is simple and easy and my husband said this is the best spaghetti sauce i have ever made, my other spaghetti sauce come from the jar, i guess now, he will refuse to eat the one from the jar. Prepare pot with water to blanched tomatoe for easy peeling the tomatoe skin cut cross on the bottom of the tomato drop the tomatoe in the boiling water , let it for a couple minutes drain and peel the skin blender untik smooth in the food processor, chopped onion with garlic until smooth cut small cube green bell pepper heat stove and add to the pot 1/2 cup EVOO and garlick and onion puree saute until it smell good, and caramelize, preferly until it turn golden brown add the bell pepper saute until it soften add the tomatoe juice and pour 1/4 cup water on the blender try to get all the tomatoe juice out add a lil salt and pepper to taste and oregano let is shimmer for 15-20 min or until the thickness that you like let it cool, store in a jar, or container, freeze for the future used and it's time to make ragu or spaghetti bolognaise sauce(look in mya spaghetti bolognaise recipe)