

# Homemade Spaghetti Sauce with Fresh Tomatoes



4.85 from 65 votes

Homemade spaghetti sauce is my favorite thing to make with fresh garden tomatoes. This rich, hearty sauce is an instant favorite with anyone who tries it!

Prep Time

15 mins

Cook Time

1 hr

Total Time

1 hr 15 mins

Course: Dinner, Main Course    Cuisine: Italian    Keyword: Homemade Spaghetti Sauce  
Servings: 18 servings    Calories: 128kcal    Author: Erica Walker

## Ingredients

- 36-42 ~~small~~ <sup>tomato</sup> (fresh, garden tomatoes work best- appx. 8-10 lbs)
- 6 tablespoons <sup>olive</sup> oil
- 3 large <sup>onion</sup> chopped
- ~~24 ounces mushrooms, fresh, chopped~~
- ~~6 teaspoons soy sauce (see notes above)~~
- 18 cloves <sup>garlic</sup>
- 30-36 <sup>basil leaves</sup> chopped
- 3 tablespoon <sup>oregano</sup> finely chopped
- 6 tablespoons <sup>brown sugar</sup>
- 3 tablespoon <sup>salt</sup> (or to taste)
- 3 teaspoon <sup>pepper</sup> (or to taste)

## Instructions

1. Bring a large pot of water to a boil. Place tomatoes a few at a time in the water and remove after 10-15 seconds.
2. Immediately place tomatoes in an ice-water bath and remove skins and stems. Cut tomatoes into fourths and place in a food processor or blender.
3. Process tomatoes a few times, you want them to be the consistency of crushed tomatoes (don't over process). Set aside.
4. Heat oil in a large skillet. Add onions and saute until they become soft and transparent.
5. Add mushrooms and cook for about 2-3 minutes. Add soy sauce and garlic and continue

to cook until mushrooms become soft.

6. Add tomatoes, basil, oregano, brown sugar, salt and pepper.
7. Bring to a simmer, stirring occasionally for at least one hour. The longer the better! Ideally 2+ hours.
8. Serve over cooked pasta.

### **Nutrition**

Calories: 128kcal | Carbohydrates: 19g | Protein: 4g | Fat: 5g | Saturated Fat: 1g | Sodium: 1292mg  
| Potassium: 762mg | Fiber: 4g | Sugar: 12g | Vitamin A: 2100IU | Vitamin C: 37.3mg | Calcium:  
52mg | Iron: 1.4mg