
Spaghetti Sauce

Ingredients

2 cans (29-ounces each) tomato sauce
3 cans (6-ounces each) tomato paste
3 cans (14½-ounces each); skinned whole tomatoes; crushed with hands
3 cans (6-ounces each) of water
5 large cloves garlic, slivered
1 C grated Lucatella cheese
2 T oregano
2 T basil
1 medium onion studded with 6 whole cloves
Salt to taste
Pepper to taste

Procedure

Put all ingredients in large stock pot. Add salt and pepper to taste. Bring to a slow simmer. Simmer at least 3 hours. While cooking, cover pot with splatter screen to prevent sauce from splattering on your stove. Bring sauce to a slow boil and immediately reduce heat to a slow simmer. Adjust heat so you do not see more than 3 - 5 bubbles pop up at a time. Stir often; do not allow bottom to burn. Add water if sauce thickens too much. Add more spices and cheese to taste. If frying meatballs, sausage or bracirole, pour off 4 tablespoons of leftover grease and add to sauce. About 1 hour into simmering you may add your cooked meats. Continue to cook the additional 2 hours, stirring frequently. While stirring, be careful not to break meats. Prior to serving remove onion and discard.

