

Grandma's Spaghetti and Marinara Sauce

- cooking oil
- 1 large onion, chopped
- 3 red peppers, chopped
- 1 green pepper, chopped
- 1 rose of garlic, sliced
- 32 ounces stewed plum tomatoes, diced
- 16 ounces tomato sauce
- 12 ounces tomato paste
- 2 teaspoons crushed dried oregano
- 1-1/2 teaspoons ground black pepper
- 2 teaspoons white sugar
- 4 dried bay leaves
- 1 pound package uncooked [spaghetti or linguini](#) ^[1]

Place some cooking oil in the bottom of a large pot, and cook the onion, the peppers, and garlic until the onions start to become translucent.

Stir in the tomatoes, tomato sauce, tomato paste, oregano and black pepper.

Stir in 1 cup water, bring to boil, reduce heat. Simmer, uncovered, for 2 hours, stirring occasionally. Add more water as needed during cooking.

If making [meatballs](#) ^[2], now is the time to make them.

After the sauce has been cooking for at least 1-1/2 hours, stir in the white sugar, bay leaves and another cup of water. Then, place the meatballs into the sauce for the remaining 30 minutes. Remove the bay leaves.

While waiting for the sauce to finish cooking up, prepare the pasta as per the package directions.

Serves: 8 (make a salad and some garlic bread, too)

Preparation time: 150 minutes

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