

Grandpa Frank's Spaghetti Sauce

Prep time

25 mins

Cook time

8 hours

Total time

8 hours 25 mins

A must have recipe for cool days when you need the comforting aroma of tomatoes, olive oil, garlic and spices are simmering on the stove. This is a hearty, robust and amazing spaghetti sauce you can use in numerous ways.

The Fresh Cooky: [The Fresh Cooky](#)

Recipe type: Red Sauce

Cuisine: Italian

Serves: 10-12 cups

Ingredients

- **Roasted Garlic**
- 1 bulb roasted garlic, top sliced off to reveal cloves
- 1-2 teaspoons olive oil
- **Sauce**
- 1-2 tablespoons olive oil
- *if not using roasted garlic, 3-5 cloves of garlic, minced
- 2 8 oz cans tomato paste
- 1 28 oz can pureed tomatoes
- 1 28 oz can crushed tomatoes
- 1 28 oz can whole tomatoes (I like San Marzano, but any whole tomato will work)
- 2-3 tablespoons dried basil
- 1-2 tablespoons dried oregano
- 1-2 tablespoons kosher salt
- 1 bulb of roasted garlic
- 1/8 - 1/4 cup brown sugar (optional)
- 1 zucchini, washed and grated (optional)



Instructions

1. **Roasted Garlic**
2. Preheat oven to 400 degrees.
3. Nip off a slice off the top of the bulb of garlic to reveal most of the garlic cloves.
4. Place on square of foil on baking sheet
5. Drizzle the olive oil over the tops of the garlic cloves
6. Roast for 20-25 minutes until golden and soft
7. Allow to cool for about 10 minutes, then using a paper towel, hold the garlic bulb upside down over the foil and squeeze the bulb from the bottom up, pushing the garlic cloves out.
8. Most will pop out, some might need to be encouraged or pulled out.
9. Remove any of the papery garlic skin and set aside.
10. **SAUCE**
11. Drizzle oil into large, heavy bottomed pot and heat over medium heat
12. If not using roasted garlic, toss in minced garlic and stir until golden, careful not to burn
13. Scoop the tomato paste into the hot oil (garlic) and stir around until you see the color darken slightly, don't let burn
14. Pour in the pureed and crushed tomatoes
15. Next, pour into your hand a few of the whole tomatoes at a time, crushing them into the sauce
16. Pick one of the empty 28 oz cans and fill 1/2 way with water, swirling around to remove leftover tomato juice, then pour into the next can and the next until you've cleaned out all of the cans.
17. Don't throw out.
18. Pour water with collected juices into the sauce and stir to combine
19. Toss in basil, oregano and salt.
20. Add a few shakes of red pepper flakes (more for more heat, less if none desired)
21. Toss in roasted garlic, if made.
22. Put in brown sugar and stir to combine (optional)
23. If desired, grate 1-2 zucchini's and stir into sauce (optional)

24. Simmer, covered on lowest possible setting for 4-6 hours, stirring occasionally.
25. Add water as needed if getting too thick, simmer longer if too thin.
26. Adjust seasonings to taste.
27. Cool on stovetop overnight, covered.
28. Before serving, bring up to simmer once again for an hour or so.
29. If desired, place browned and drained meatballs or Italian sausage into sauce and simmer for an hour before serving.
30. May be frozen (cool completely before freezing)
31. May be mock "canned" by placing hot sauce into clean canning jars, sealing tightly with canning tops, allowing to cool on counter, once cooled, store in refrigerator, note that these are not shelf stable.

Notes

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