

My Italian Spaghetti and Meatballs

Sauce Ingredients:

- 2 T. olive oil
- ½ onion, chopped
- 4 cloves garlic, crushed and sliced
- 1 - 28-ounce can of crushed tomatoes
- 1 - 28-ounce can of tomato puree
- Fresh basil leaves

Sauce Directions:

1. In a large saucepan, heat olive oil over med/low heat.
2. Add onions and cook until soft.
3. Add garlic and saute - do not burn
4. Add crushed tomatoes and puree.
5. Cover and bring to a simmer.
6. After 30 minutes, add fresh basil leaves
7. Cook for an hour on low heat, stirring occasionally. If the sauce is too thick, add some water.

[I use my mother's recipe for meatballs.](#)

Store in air-tight container, I use Mason jars for up to 5 days in the refrigerator or 3 months in the freezer.