

Fresh Tomato Marinara Sauce

Ingredients

3 tablespoons olive oil
8 large tomatoes, peeled, seeded and chopped
1/2 onion, chopped
6 cloves garlic, crushed
1/2 cup dry red wine
1 tablespoon sugar
2 tablespoon chopped fresh basil
1 tablespoon chopped fresh oregano
1 tablespoon chopped fresh rosemary
1 teaspoon salt
1/2 teaspoon ground black pepper
1/4 teaspoon crushed red pepper
2 teaspoons balsamic vinegar, or more to taste

Directions

Heat olive oil in a stockpot over medium heat. Cook and stir onion in hot oil until softened, about 5 minutes; add tomatoes, garlic. Bring the liquid from the tomatoes to a boil, reduce to low and simmer mixture until tomatoes are softened, about 30 - 45 minutes.

Stir red wine, sugar, basil, oregano, rosemary, salt, black pepper and crushed red pepper into the tomatoes; bring again to a simmer and cook until herbs have flavored the sauce, about 30 minutes more.

Stir balsamic vinegar into the sauce adjust seasoning.