

Homemade Marinara Sauce

Learn to make authentic homemade marinara sauce with fresh tomatoes, garlic, and herbs. Easy recipe with storage tips and serving suggestions.

5	60	65	8	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Homemade Marinara Sauce

Ingredients

- 2 tbsp olive oil
- 1 onion
- 4 clove garlic
- 6 oz tomato paste
- 1 cup dry red wine
- 28 oz tomato
- 1 tsp sea salt
- 1 tsp black pepper

Instructions

- 1 Prepare aromatics**
Heat 2 tablespoons olive oil in a large saucepan over medium heat until shimmering, about 2 minutes.
- 2** Add 1 diced onion and cook, stirring occasionally, until soft and translucent, about 5-6 minutes.
- 3** Add 4 cloves minced garlic and 6 oz tomato paste, stirring constantly for 1 minute until fragrant and the paste darkens slightly.
- 4 Build the sauce**
Pour in 1 cup red wine and cook, scraping up any browned bits from the bottom of the pan with a wooden spoon, until the wine reduces by half, about 3-4 minutes.
- 5** Add 28 oz crushed tomatoes, 1 teaspoon salt, and 1 teaspoon black pepper, stirring to combine.
- 6** Bring the mixture to a boil over medium-high heat, then reduce heat to low and simmer uncovered for 45-60 minutes, stirring every 10-15 minutes, until the sauce thickens and coats the back of a spoon.
- 7** Taste and adjust seasoning with additional salt and pepper as needed before serving.

Tips

Use San Marzano or Roma tomatoes for the best flavor and texture - these varieties have the perfect balance of sweetness and acidity for marinara sauce.

Always use fresh garlic cloves rather than pre-minced jarred garlic, as fresh garlic provides much better flavor and aroma.

Simmer the sauce on low heat rather than boiling to prevent splattering and allow flavors to develop properly without becoming bitter.

The sauce tastes even better the next day, so consider making it ahead of time to let the flavors marry and intensify.

If your sauce tastes too acidic, add a pinch of sugar or a small piece of carrot while simmering to naturally balance the acidity.

For a silky smooth texture, use an immersion blender to puree the cooled sauce, or leave it chunky for more rustic appeal.

Add fresh herbs like basil at the very end of cooking or just before serving to preserve their bright flavor and color.

Taste and adjust seasoning at the end of cooking, as the flavors concentrate during the long simmering process.