

## Recipe Details

Recipe Name - Homemade Red Italian Gravy

Recipe Steps -

## Ingredients

- 2 onions (equal to 2 cups)
- 2 large carrots (equal to 2 cups)
- Fresh cracked pepper
- Water for sautéing
- 2 whole bulbs garlic, skins removed, each clove left whole
- 1 shallot, roasted (this is optional, but I added one later, and it was really good)
- 1 clove of roast garlic (this is optional, but I did it in the video)
- 4 cans Tuttorosso crushed tomatoes with basil, rinse each can with water (about 1/4 cup) swirl around to get leftover tomatoes
- 10 20 fresh basil leaves, cut into strips
- 1 to 2 Tbsp dry basil
- 2 Tbsp Better than Bouillon Low Sodium Vegetable

## Instructions

- 1. In a large saucepan, water sauté carrot, onion, and fresh cracked pepper until soft (black pepper to taste). Once soft, add in whole garlic and sauté for 1 to 2 minutes at max (add more water if needed)
- 2. Add all 4 cans of tomatoes, as well as 1 bulb of roast garlic and one roast shallot, if using (roast garlic and roast shallot are optional). Add water to each can, swirling to grab all the left-over tomato, and add to the saucepan; mix well to incorporate
- 3. Add in fresh and dry basil, Better than Bullion, and stir
- 4. Place a lid on the top and let the gravy come to a boil. Once it boils, place gravy on a low-wattage burner and simmer for several hours (at least 3, up to all day). I also use a heat defuse under my pot to ensure nothing burns (this is optional, just keep an eye on it)
- 5. Once simmering is complete to your liking, use an immersion blender to make the sauce smooth; this is the "Marinara"
- 6. Enjoy over fresh pasts, zoodles, veggies, etc.



