



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.

