



Crockpot Spaghetti Sauce

Ingredients:

- 2 large cans crushed tomatoes
- 2 large cans tomato sauce
- 1 large can tomato puree
- 3 oz pkg basil
- ¼ cup shredded parmesan cheese – locatelli if you can find it
- ½ head garlic, smashed
- ¼ cup good olive oil
- optional: meatballs, hot Italian sausage, pork neck bones

Directions:

In a large stock pot heat olive oil until shimmering

Add garlic and quickly sautee until you can just smell it – remove garlic from pan and set aside.

If using meat, now would be the time to add it and brown it on all sides

Add tomatoes, basil, parmesan cheese, and return garlic to pot. Stir to combine.

Reduce heat to low and allow to simmer all day – at least 8 hours. Or cook in a crockpot on low for 8 hours.

Remove basil, and serve over pasta.