

# Betty's Spaghetti with Homemade Italian Sauce Recipe



Uploaded on 31 Jul 2010

In this video, Betty demonstrates how to make Spaghetti with Homemade Italian Sauce. I used linguine with a homemade tomato sauce, flavored with garlic, green pepper, onions, and a quintet of herbs. Scrumptious!

## Ingredients:

- 8 oz. uncooked spaghetti (I used linguine; you may use the pasta of your choice.)
- 1 teaspoon salt for the spaghetti
- 2 tablespoons extra virgin olive oil
- 1 medium onion, finely chopped
- 1 medium green bell pepper, chopped (fine to medium chop)
- 2 cloves garlic, minced
- 12 to 15 Roma tomatoes, peeled and chopped (I used 15, because they were small; you may want to adjust the amount if you have larger tomatoes. You may also use other varieties of tomatoes. Note: I have a Quick Tip on peeling tomatoes.)
- 2 tablespoons fresh parsley, finely chopped (For all of the herbs, you may substitute dried herbs; just use 1/3 of the amount.)
- 2 tablespoons fresh basil, finely chopped
- 1 tablespoon fresh oregano, finely chopped
- 1 tablespoon fresh tarragon, finely chopped
- 1 tablespoon fresh rosemary, finely chopped
- 1 teaspoon salt for the sauce
- ¾ cup shredded Parmesan cheese (optional)

In a large, deep skillet, sauté 1 chopped onion, 1 chopped green pepper, and 2 chopped cloves of garlic in 2 tablespoons olive oil, until clear and tender. Add 15 peeled and chopped Roma tomatoes, along with 2 tablespoons chopped fresh parsley, 2 tablespoons chopped fresh basil, 1 tablespoon chopped fresh oregano, 1 tablespoon chopped fresh tarragon, 1 tablespoon chopped fresh rosemary, and 1 teaspoon salt. Cook over low heat, stirring occasionally, until tomatoes start to cook down. Continue to cook, until the sauce thickens and the flavors are well blended. The cooking process may take 45 minutes to an hour. If the sauce becomes too thick, add a small amount of water. (Adding too much water will make your tomato sauce runny.) When sauce is nearing completion, make your pasta. Add 8 oz. spaghetti (or linguine) to boiling water, which has been salted with 1 teaspoon salt. Boil for about 10 minutes, or until tender, but still chewy. Drain spaghetti through a colander, and arrange cooked spaghetti on a large platter. Spoon homemade Italian sauce over the top. Sprinkle with about ¾ cup shredded Parmesan cheese, if desired. Serve immediately with a green salad and Italian bread. This is a delicious, inexpensive, and hearty meal. It is great for vegetarians, also! I hope you enjoy it! --Betty ☐