

Homemade Spaghetti Sauce

Ingredients.

- 1 Tbs Olive Oil.
- 1 Medium Yellow Onion, diced.
- 1 Medium Green Bell Pepper, diced.
- 1-2 Stalks of Celery, diced small.
- 2 Medium Carrots, Shredded.
- 1-2 teaspoons garlic, more if you like garlic.
- 2 - 28 oz cans Crushed Tomatoes (or 1 can Crushed & 1 can diced for a chunkier sauce)
- 1 Tbs Kosher Salt, to taste (or 1/2 Tbs Regular Salt)
- 1/2 Tbs Italian Seasoning.
- 1/2 tsp Basil.
- 1-2 Bay Leaves.
- 1/4 tsp Black Pepper (or to taste)
- 2-3 Tbs Brown Sugar or honey (you can use less or omit entirely)
- 1 tsp Balsamic Vinegar

Directions

1. Add Olive oil to a skillet and Saute the Onion, Green Bell Pepper, Celery and Shredded Carrots until soft adding diced Garlic the last 30 seconds.
2. Add to Crockpot with next 7 ingredients Stir well. Cook on low for 4-5 hours.
3. Add 1 tsp Balsamic Vinegar the last 30 minutes.

Notes

I freeze in 16 oz (pint) or 24 oz canning jars. Remember to leave 1/2" head space for expansion and do not screw top on tight until frozen.

I do not add meat at this point. Once thawed I might add meatballs or browned ground beef, turkey or sausage and reheat on Stove Top or Crockpot.

This recipe is modified & based on this [Easy Homemade Spaghetti Sauce Recipe](#) by Lisa Longley on her Simple Joy website.