



Mama P's
Recipes

Organic Gourmet Seasonings



Mama's Italian Tomato Sauce

Made with [Mama's Organic Italian Seasoning](#)

Mama's Italian Tomato Sauce Recipe is so quick and easy to make and so tasty you'll likely do like Mama and perpetually have jars on hand. It goes great with Mama's meatball recipe or use on all of your favorite Italian pasta dishes, eggplant parmesan, chicken parmesan and more. To add meat flavor, see Mama's Meatball Recipe



Ingredients:

- 96 oz of canned San Marzano tomatoes (or 96 oz crushed Italian tomatoes) or if 96 oz not available 4 - 28 oz cans = 112 oz
- 1 cup olive oil
- 12 garlic cloves minced
- 3 shakes of fine crushed red pepper or cayenne pepper
- 2 oz clam juice (if no allergies)
- 1 ½ teaspoon black pepper
- 1 tablespoon raw sugar
- 1 tablespoon [Mama's Organic Italian Seasoning](#)
- 2 tsp of sea salt
- 2 tsp garlic salt or more to taste
- Optional Ingredients:
- ¼ cup of grated parmesan cheese

How to make

- Add 1 cup olive oil to pot set on low flame
- Add minced garlic
- Add 3 shakes of fine crushed red pepper or cayenne
- After 1 to 1 ½ minutes add tomatoes. If using San Marzano Tomatoes first crush with hand well and remove larger stems from tomato as you are crushing them.
- Turn flame to medium
- Stir in all other ingredients and simmer for one hour stirring periodically.
- If you have made Mama's meatballs add the meatballs for 30 minutes and stir occasionally to add meat flavor to your sauce.