

homemade fresh tomato sauce

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There's nothing quite like the taste of homemade fresh tomato sauce. It's vibrant, naturally sweet, and captures the essence of peak of the season tomatoes. Whether spooned over pasta, used as a base for other dishes, or simply enjoyed with crusty bread, this sauce is a staple in my Italian kitchen.

While canned tomatoes are a convenient option, fresh tomatoes add a lighter, brighter flavor that truly elevates a dish. Although delicious any time of the year, using ripe, in-season tomatoes ensures the best taste, making this sauce a summer favorite when tomatoes are at their peak.

Things to know when making Easy fresh homemade tomato sauce

The best sauces start with the best tomatoes. Look for: Roma or San Marzano – thick flesh, low water content, and rich flavor.

Vine-ripened tomatoes: bursting with natural sweetness

Heirloom tomatoes: Unique flavor and slightly acidity.

How to store fresh tomato sauce: Refrigerate: Store in an airtight container for up to 5 days. Freeze: Let the sauce cool completely, then freeze in portions for up to three months.

Ways to use fresh tomato sauce: Toss with spaghetti or fettuccine for a classic dish.

Use as a base for pizza

Spoon over grilled chicken or eggplant parmesan,

Add to soups or stews for extra flavor.

This fresh tomato sauce is simple, delicious, and the perfect way to enjoy peak-season tomatoes. Give it a try and let me know in the comments how you love to use it in your favorite dishes. ENJOY!!!

Ingredients

- 2 Lbs. fresh tomatoes
- 2 Tbsp. olive oil
- 1 cup chopped onion
- 1/2 cup chopped Italian parsley
- salt and pepper to taste
- 6-8 fresh torn basil leaves

Instructions

1. start by washing your tomatoes
2. Bring a pot of water to a boil, then turn the heat off and place the tomatoes in the hot water for 5 minutes.
3. Let the tomatoes cool slightly before peeling and chopping them

4. In a stock pot or Dutch oven in the olive oil over medium high heat saute the onion and parsley until soft and translucent
5. Add the tomatoes salt and pepper to taste.
6. Mix well and simmer 20-30 minutes stirring occasionally
7. For a smooth tomato sauce use an emersion blender or you can leave it chunky
8. Stir in torn basil leaves and adjust seasoning to taste.
9. Your fresh tomato sauce is now ready to enjoy over your favorite paste, or store it for later use. ENJOY!!!!