

CopyCat Olive Garden Spaghetti Sauce

Ingredients

3 28 oz. cans of Crushed Tomatoes
4 cloves garlic
4 Tablespoons dried basil
1 $\frac{1}{2}$ tsp Black pepper
1-2 TBSP Sugar (optional) – this takes out the bitterness and makes it a little sweet
2 Tablespoons olive oil
 $\frac{1}{3}$ cup grated Parmesan or Romano Cheese
Minced Green Peppers (optional)

Directions

Heat the olive oil in a 5+ qt. pot over medium heat, and add the chopped or pressed garlic.

Heat for one to two minutes, making sure not to burn the garlic, then add all the tomatoes, black pepper, basil and sugar. Stirring often, bring to a low boil.

Reduce heat to low and simmer for 2-3 hours stirring often.

For the first half of the simmer time, do so with the pot uncovered, then cover.

Add the cheese, stir in and simmer for an additional 5 minutes or so.