

Sauce for Schweddy Balls

- 6 - 28 oz. cans of crushed tomatoes
- 2-3 large onions (yellow or white) chopped
- 20-40 cloves of garlic crushed and minced
- 3 Tbsp of fresh chopped basil
- 3 Tbsp of fresh chopped oregano
- 2-3 bay leaves
- 2 tsp of salt
- 1 quart of beef broth

I use a large 8qt dutch oven. Cover bottom with olive oil, bring up to medium heat until oil is shimmering. Drop in onions and garlic and lower heat. Cook them for 15 mins on low until translucent. Add herbs and cook for 2 minutes then add tomatoes and the rest of the ingredients. Raise to medium and bring to a simmer then slightly lower and let simmer for 30-45 minutes. Put it into slow cooker set on high (depending on the size of slow cooker, you may need two). You can add broth or water as needed and add salt to taste after [balls](#) have been added