



# Classic Tomato Macaroni Recipe

## A Pot of Memories

This recipe is my childhood in a bowl. My grandma made it every Friday. I still laugh at that.

She used a big, chipped blue pot. The smell filled our whole house. It meant the week was done. We were together. That is why this matters. Food is more than eating. It is a feeling of home.

## The Secret in the Pan

Do not skip the bacon grease. I know it sounds old-fashioned. But it is the magic start.

It makes the tomatoes taste rich and happy. You fry them in that good

grease. Doesn't that smell amazing? It fills your kitchen with a warm hug. \*Fun fact: This trick comes from a time when folks never wasted a single drop of good flavor.\*

## Let's Talk Tomatoes

You let the tomatoes bubble and cook down. This is important. It makes the sauce thick and cozy.

Stir them now and then. Watch the liquid steam away. What is your favorite canned tomato brand? I have mine, but I always love to hear new ideas. This step makes all the difference for a great sauce.

## A Little Sweet Tip

Sometimes tomatoes can be a bit sharp. That is why my note says sugar is optional.

A tiny pinch can smooth everything out. Taste your sauce before you add it. Do you like a touch of sweetness in your savory food? This is why this matters. Cooking is about making the food taste right for you.

## Your Turn in the Kitchen

Now you mix it all together. The warm tomatoes and the cool macaroni. It is so simple.

This dish is perfect for a busy night. It asks for so little but gives so much. Will you try making it this week? I would love to know if it becomes a favorite in your home, too.

See also [Classic Southern Cornbread Recipe](#)



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### Ingredients:

Ingredient	Amount	Notes
Uncooked macaroni	2 cups	
Bacon grease	1 tablespoon	
Diced tomatoes	1 (28-ounce) can With juice	
Salt	1/2 teaspoon	
Black pepper	1/4 teaspoon	
Sugar	To taste	Optional



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# My Cozy Tomato Macaroni

This recipe feels like a big hug from my own grandma. She made this for me on rainy afternoons. The smell of tomatoes simmering is pure comfort. It is a simple, happy dish. I hope it becomes a favorite in your home too.

Let's get our hands busy. You will need two cups of macaroni. Grab a big can of diced tomatoes. A spoonful of bacon grease adds wonderful flavor. Do not forget a little salt and pepper. I always keep my sugar jar nearby, just in case.

## Step 1

First, let's cook the macaroni. Boil it in salty water just like the package says. You want it to be tender but still have a little bite. Then drain all the hot water away. Rinse it with cold water to stop the cooking. This keeps your noodles from getting too soft. I still laugh at the time I forgot this step. We had very mushy macaroni for dinner!

## Step 2

Now, for the magic part. Melt the bacon grease in your big pot. Carefully pour in the whole can of tomatoes. Bring it all to a happy, bubbling boil. Then turn the heat down to medium. Let it cook until it gets nice and thick. Stir it now and then so it does not stick. (A hard-learned tip: stand back when you add the tomatoes. They can splash and pop!)

## Step 3

Time to bring it all together. Pour your cooled macaroni into the tomato

pot. Mix everything very well. Now add your salt and pepper. Give it a little taste. Does it need a pinch of sugar to cut the tomato's tang? I think it does. Adjust it until it tastes just right to you. **What's your favorite cozy food? Share below!**

See also Perfectly Caramelized Sweet Potato Wedges

**Cook Time:** 15 minutes

**Total Time:** 20 minutes

**Yield:** 4 servings

**Category:** Dinner, Lunch

## Three Tasty Twists

This recipe is like a blank canvas. You can paint it with so many flavors. Here are a few fun ideas I love to play with. They are all so easy to try.

### The Garden Lover

Skip the bacon grease. Use a tablespoon of olive oil instead. Stir in a handful of fresh spinach at the very end.

### The Spicy Kick

Add a pinch of red pepper flakes with the tomatoes. It gives the dish a little warm buzz. My grandson loves it this way.

### The Cheesy Comfort

Right before serving, stir in a big handful of shredded cheddar cheese. Let it get all melty and wonderful. Doesn't that sound amazing?

**Which one would you try first? Comment below!**

## Serving Your Masterpiece

A good meal is made even better with the right company. For sides, I love buttery garlic bread. A simple green salad with a sharp dressing is also perfect. It balances the cozy tomatoes. For a pretty touch, tear some fresh basil on top.

What should we drink with it? A tall glass of iced tea with lemon is my go-to. It is so refreshing. For a grown-up treat, a light red wine pairs beautifully. It makes a simple dinner feel a bit fancy. **Which would you choose tonight?**



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## Keeping Your Tomato Macaroni Cozy

This dish keeps well in the fridge for three days. Just pop it in a sealed container. You can also freeze it for a month.

I remember my first big batch. I froze single portions in old yogurt tubs. It was so nice for a quick lunch later.

See also [Easy Homemade Sweet Potato Rolls Recipe](#)

Batch cooking saves you time on busy days. It means a good meal is always close by. To reheat, add a splash of water and warm it slowly.

**Have you ever tried storing it this way? Share below!**

## Simple Fixes for Common Hiccups

Is your macaroni too soggy? Always rinse it with cold water after cooking. This stops it from getting too soft.

If the tomatoes taste too sharp, add a pinch of sugar. I once forgot the sugar. My grandson said it made his face pucker!

Getting the flavor right matters. It turns a simple meal into something special. Fixing little problems builds your cooking confidence. You learn as you go.

\*Fun fact: The first canned tomatoes were sealed in glass jars!

**Which of these problems have you run into before?**

# Your Tomato Macaroni Questions Answered

## **Q: Can I make this gluten-free?**

A: Yes! Just use your favorite gluten-free macaroni. It works just the same.

## **Q: Can I make it ahead?**

A: Absolutely. Make it the day before and reheat it. The flavors get even better.

## **Q: What if I don't have bacon grease?**

A: A tablespoon of butter or olive oil is a fine swap. It will still be delicious.

## **Q: Can I double the recipe?**

A: Of course! Use a bigger pot so you have room to stir everything.

## **Q: Is the sugar really optional?**

A: It is. Taste your tomatoes first. Add sugar only if they taste a bit too tangy for you.

## **Which tip will you try first?**

## **A Note From My Kitchen to Yours**

I hope this recipe becomes a favorite in your home. It holds so many good memories for me. Cooking for people is an act of love.

I would love to see your creation. Share a picture of your cozy dinner table. **Have you tried this recipe? Tag us on Pinterest!**

Happy cooking!

—Elowen Thorn.



*You need to try !*

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[Savorydiscovery.com](http://Savorydiscovery.com)

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