

Homemade Tomato Sauce

Annie Morgan

Yield: Approximately 7 cups

Time: 2 hours

Ingredients

1 tablespoon of olive oil
1 yellow onion, diced
6 cloves of garlic, minced
2 teaspoon of dried basil
2 teaspoon of dried oregano
1/2 cup of tomato paste
1 carrot, peeled and diced
1 stalk of celery, diced
8 cups of diced can tomato (or fresh tomato if in season)
Salt and black pepper to taste

Directions

- ✦ Heat olive oil in a large pot over medium high heat. Add onions and garlic and cook until soft and translucent. Add basil, oregano, tomato paste, carrots and celery and stir well. Allow to cook for about 5 minutes.
- ✦ Add diced tomatoes and bring to a boil. Once boiling, reduce to a simmer and cook with a lid for about one and a half hours, stirring occasionally.
- ✦ Add salt and pepper to taste.
- ✦ For a smooth sauce, blend sauce with a blender or food processor.
- ✦ Store in 1 cup airtight containers or freezer bags for 5 days in the refrigerator or up to 2 months in the freezer. Recipe may be doubled if used often.