

RENEE'S SIMPLE TOMATO SAUCE

This flavorful, slightly tangy sauce is a wonderful base for any dish calling for tomato sauce. When ready to use, add Italian seasoning, green peppers and onions for a delightful spaghetti or pizza sauce. Cumin and chili powder transform it into a Mexican sauce ideal for enchiladas, tacos, burritos or chili. A little brown sugar and honey and you have a barbeque sauce. Enjoy!

I have taken the Ball Canning book's recipe and altered it for my needs. With the large quantities that I can, I don't have time to peel and seed the tomatoes. I just blend the whole tomato in my blender and dump it in. Some say it makes it a bit more tart, which I personally like. The texture is a bit thicker and less saucy because of this.

10 lbs. tomatoes, peeled, cored and chopped (I blend the whole tomato)

3 medium onions, chopped

6 cloves garlic, minced

3 TBS. olive oil (extra virgin is fine too)

1 ½ tsp. oregano or Italian seasoning

2 bay leaves

2 tsp. salt

Cook chopped onion and garlic in oil in large saucepot until tender. Add remaining ingredients and cook on medium-medium low heat (very gentle boil) until thickened, about 2 + hours. Stir occasionally to prevent sticking. Use, freeze or can. For canning, process pints for 30 minutes, quarts for 40 minutes. Yields about 5-6 pints.

NOTE: Feel free to add 1 tsp. of dried rosemary and 1-2 TBS. of fresh basil.