

## Basic Tomato Sauce

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### Ingredients:

20 lbs Tomatoes, chopped  
1 1/2 Tbls Olive Oil  
1/2 cup Garlic Cloves  
1/2 cup Basil, fresh  
1/2 cup Parsley, fresh  
1/2 Tbls Red Pepper flakes  
1/2 Tbls Black Pepper  
1 Tbls Oregano, dried (or 2 Tbls fresh chopped)  
1/2 Tbls Salt  
1 Tbls Sugar  
1/2 Tbls Thyme (or 1/2 Tbls fresh chopped)  
2 Tbls Balsamic Vinegar (optional)

### Procedure:

Pulse the tomatoes, basil, parsley and garlic in food processor. In a large pot heat olive oil and add the tomato mixture and remaining herbs, salt, pepper, sugar and optionally balsamic vinegar.

This is a basic sauce and can be used in a variety of ways at your own discretion.

The sauce can be frozen for later use as well.

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