

Basic Tomato Sauce

Show: Aug 14th

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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