

Italian Tomato Sauce

8 – 10 Cups

Amount	Size	Description
4	28 Oz	Cans, Whole Tomatoes
4	Large	Shallots - Minced
12	Cloves	Garlic - Minced
2	12 oz	Tomato Paste
¼	Cup	Extra-virgin Olive Oil
4	Tbl	Chopped Fresh Basil
4	Tbl	Chopped Fresh Oregano

1. Deseed the tomatoes by using a food mill (See useful tools page). Start at the largest grate. After the 4 cans are milled, proceed to the next smallest. Proceed until the grind is milled through the smallest grate, leaving only pure tomato juice.
2. Add the juice from the cans to the milled tomato juice.
3. Using a pot, add the oil, onions, and garlic. Sweat until almost transparent.
4. Add the tomato paste and cook. Stir often so paste does not burn.
5. When paste starts to turn a darker red, add the tomato juice.
6. Add the basil and oregano.
7. Stir and add salt to season.
8. Bring to simmer and keep for 45 minutes.
9. Let cool.
10. Should make approximately 8 cups

