

## Baked Tomato Sauce

### Ingredients

Tomatoes - use a meaty fruit such as Roma or Beefsteak-cut into quarters  
Cloves of Garlic-To taste. Diced fine  
Sweet Onion-Cut into 1" chunks  
Fresh Basil, Cilantro, and  
Oregano-To taste. Diced fine.  
Large Pinch of Salt  
Small Pinch of Pepper

Baking sheets  
Potato Masher  
Blender  
Colander  
Glass Jars c/w Lids and Rings



### Preparation Option 1

Quarter washed unpeeled tomatoes and mix with other ingredients. Place mixture in single layers in baking dishes that have at least 1" sides. Bake at 350 degrees F for about 1 1/2-2 hours, or until tomatoes are mushy, and onions and garlic are cooked through. Use a potato masher to blend all the ingredients together. Put through a colander, picking out the tomatoes skins. If you miss some, it's OK.



## Preparation Option 2

Peel tomatoes by dipping them in hot water followed by plunging them into very cold water. Use of ice cubes is recommended. Discard peel. Quarter tomatoes and mix with other ingredients. Place mixture in single layers in baking dishes that have at least 1" sides. Bake at 350 degrees F for about 1 1/2 to 2 hours, or until tomatoes are mushy and onions and garlic are cooked through. Use a potato masher to blend all the ingredients together.

## Time to Put Into Jars

Let mixture cool thoroughly. Place in a blender and puree until smooth. There may be a few seeds visible, but this is OK.



While re-heating tomato mixture to an easy boil. I call this the ploop, ploop boil stage, prepare jars, lids, and rings by sterilizing all with boiling water. Drain hot jars upside-down on a clean tea towel. Turn upright, fill with hot tomato mixture to 1/2" from the jar rim. Wipe the rim with a clean, hot, dishcloth, place lids in place and finish by tightening the rings. Leave to cool.

The popping sound of the jar lids tells you they are sealed. Once cooled completely, store in a cool location (not the fridge) until you are ready to use them in your next pasta dish.

## NOTES:

What I really like about this recipe is the ability to make various size batches depending on the quantities of tomatoes available and, add or take away different spices to taste.

- Small batch quantity: 20 tomatoes, 1 small onion, 2 cloves of garlic, fresh herbs to taste. Makes 5 pints.
- Onions, garlic, and herbs can be increased or decreased depending on taste.
- Change out herbs to include favourite flavours.