



Pasta Sauce

Yield: 10 Liters **Author:** Dora Entz

Prep Time: 2 Hour Cook Time: 30 Min Total Time: 2 H & 30 M

INGREDIENTS

- ☐ 25lbs tomato's
- ☐ 5 onions (7 cups, chopped)
- ☐ 4 red bell peppers
- ☐ 2 green bell peppers
- ☐ 8 garlic cloves
- ☐ 6 cups tomato paste
- ☐ ½ cup marinara spice (I use Epicure)
- ☐ ½ cup sugar
- ☐ 1/3 cup salt
- ☐ 4 tbsp dried oregano

- ☐ 4 tbsp dried parsley
- ☐ 4 tbsp dried basil
- ☐ 1 cup oil of your choice
- ☐ 6 dried bay leaves, crushed
- ☐ 2 tbsp Worcestershire sauce
- ☐ 3 tbsp soya sauce
- ☐ 1 tbsp lemon juice per 1 litre jar

INSTRUCTIONS

1. Preheat oven to 450F. Line a roasting pan with parchment paper.
2. Place tomato's, bell peppers, onions, and garlic onto roasting pan and place into oven for 1 hour. Pour off juices after roasting is complete.
3. While the vegetables are roasting, combine the tomato paste, marinara spice, sugar, salt, oregano, parsley, basil, oil, bay leaves, worcestershire sauce, and soya sauce in a large pot.
4. When the roasted vegetables are done, use a blender to blend all ingredients together in batches on high speed until smooth. Pour blended mixture over herb mixture and stir to combine.
5. In batches, blend sauce again until relatively smooth.
6. Pour sauce into a large pot and cook on medium heat for 15 minutes or until thickened.
7. Add 1 tbsp of lemon juice to each sterile 1 litre jar (1/2 tbsp for smaller jars). Pour in pasta sauce and seal jars with lid.
8. Fill a large pot with water and bring to a rolling boil. Slowly submerge sealed jars into the water for 5-10 minutes. Remove the jars from the boiling water.

NOTES

The dried spices (oregano, parsley, and basil) can be substituted for fresh spices. If you opt for fresh spices, it is recommended you triple the quantity.