

“Homemade Tomato Sauce”

The Adventures of KayRu

Ingredients:

About 5-6 pounds of tomatoes
8-12 Cloves of Garlic
1 Large Onion
3 Packed Cups of Basil
2 Tbsps Chicken Boullion (Better than Boullion)
¼ Cup Olive Oil
Salt and Pepper (to taste)

Directions (as seen in the YouTube Video):

Skin tomatoes by either blanching or freezing.

Blanching Method: Cut a couple of small slits penetrating the skin of the tomatoes, and drop into a pot of boiling water, as soon as skin releases remove the tomatoes, remove skin.

Freezing Method: Freeze the whole tomatoes, then removed and thaw, remove skin.

Dice the garlic and drop into a large skillet or frying pan on medium high heat, add a ¼ cup of Olive Oil.

Next dice the onion and add it to the pan, cook both until tender. Now chop (dice) up the tomatoes into small chunks as seen in the video, add to the pan and reduce to medium low heat. Cook for one hour, stirring occasionally. Then dice the basil and add to the sauce and cook for another 30-60 to desired thickness. Can be frozen in small containers or served immediately.

Note: This recipe does not require any additional liquid (water, or stock) tomatoes already have plenty of water!

Watch the YouTube Video here:

<https://www.youtube.com/watch?v=IEaNV7QVqYs>

For more recipes bookmark this site:

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