



Tomato Basil Sauce

This is a wonderfully rich sauce that makes a great base for a variety of dishes but is excellent all by itself with fresh pasta and Crusty Bread!

Pre heat your oven to 375 degrees' raise the rack to the center of the oven.

Ingredients:

3-5 lbs fresh Tomatoes (quartered)

2-3 Sweet Bell peppers (sliced into strips)

3 Heads of garlic (cleaned and tops removed)

1 Large red Onion (diced)

2-3 stalks of Celery (diced)

2-3 Large Carrots (diced)

2-3 tablespoons dried Basil

or ½ Cup of Fresh Basil (Chopped)

1 small tin Tomato paste

1 Cup Vegetable stock (you can use chicken if you prefer)

½ cup olive oil

2 tsp Sea Salt

1 tsp Cracked Black Pepper

1 tsp Chili Flakes (Optional)

Drizzle a large baking sheet with ½ of the olive oil. Add all the vegetables to the pan and arrange into an even layer. Add the garlic with the cut side facing up. Drizzle everything with the remaining olive oil and season with the herbs, salt, pepper and chilis.

Roast the vegetables until soft and some develop crisp blackened edges. About 30 -45 minutes.

Remove from the oven and add to a large pot. Add the Tomato paste and the Stock and allow it to simmer for about 20-30 minutes. Turn off the heat. Use a hand blender to puree the sauce until smooth.

Fill 6 -8 500ml sterilized jars, wipe the edges of the jars with white vinegar and add the lids. Tighten just finger tight, and process in a canning pot at 150 -160 degrees for 45 minutes.



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