**Home Made Tomato Paste**

1 bushel tomatoes,

1/2 pound carrots,

3 pounds yellow onions,

large handful fresh basil,

large handful fresh parsley,

20 or so garlic cloves,

salt and pepper

Wash everything but do not peel, cut most of the tomatoes in half.  Put all on a big pot and cook over low heat got about 2 days till everything is very soft and reduced a lot.  Let cook to just warm. Put all though machine like a food mill.  This get all skin and seeds separate and the rest back in another clean pan.

Cook again over a low heat till reduced by half.  Put in quart jars and freeze.

This is ready as a base for pasta sauce.

Barbara Tozzi