

# Grandma's Tomato Sauce Recipe

(makes 4 pints)

## Ingredients

10 pounds ripe tomatoes\*  
1 large or two small onions, roughly chopped  
1 head garlic, cloves peeled  
4 Tablespoons salt  
1 Tablespoon balsamic vinegar  
1 teaspoon black pepper (freshly ground, if you've got that option)  
2 cups lightly packed fresh basil leaves, roughly chopped  
1/2 cup lightly packed fresh oregano leaves, roughly chopped  
1/2 cup lightly packed fresh parsley, roughly chopped  
1 Tablespoon crushed red pepper (optional)  
6 tablespoons lemon juice (from about 1 1/2 lemons if you want to squeeze it yourself)

## Assembly

- Roast the tomatoes, onions, garlic and 1 Tablespoon salt in the oven at 350F for 1 to 2 hours; let cool until you can safely handle them
- Run tomatoes, onions, and garlic through the food mill
- Transfer tomato sauce to a pot and add remaining 3 Tablespoons salt, vinegar, and black pepper.
- Bring to a simmer.
- Simmer, uncovered and stirring occasionally, for 70 to 80 minutes or until the mixture reaches desired consistency (you should have about 8 cups at this point)
- Remove from heat; stir in basil, oregano, parsley, and crushed red pepper (optional)

## Canning

- Prepare boiling water canner (see the Water Bath Canning lesson for details supplies and the overall canning process). Heat jars in simmering water until ready to use, do not boil. Wash lids in warm soapy water and set aside with bands.
- Add 1 Tablespoon lemon juice to each hot pint jar (or 2 Tablespoons if you're using quarts).
- Ladle tomato sauce into hot jars, leaving 1/2 inch headspace.
- Wipe jar rim. Center lid on jar and apply band, adjust to fingertip tight. Place jar in boiling water canner. Repeat until all jars are filled.
- Process jars for 35 minutes (for both pints and quarts, adjusting for altitude).
- Turn off heat, remove canner/pot lid, let jars stand 5 minutes.
- Remove jars and cool 12-24 hours. Check lids for seal, they should not flex when center is pressed.

*\* We use all kinds of different tomatoes for this sauce... whatever we have on hand, really, which is usually some combination of the following: Roma, Amish Paste, Beefsteak and others.*