

HOMEMADE TOMATO SAUCE

FROM KITCHN

INGREDIENTS

15 pounds ripe tomatoes

1/4– 1/2 cup freshly squeezed
lemon juice

OR use 1/4-1/2 cup orange
juice

OR 1/8 cup white wine

OR 1/8 cup vinegar

2 teaspoons salt (optional)

EQUIPMENT

6 1/2 quart or larger Dutch oven,
stockpot, or soup pot

Mixing bowls

Slotted spoon

Knife and cutting board

Food processor or blender

6 sterilized pint jars for canning, or
containers for freezing

PRESERVE

Boil a pot of water over high heat. Fill a large bowl with ice and water and set this next to the stove. Core out the stems and slice a shallow “X” at the bottom of each tomato. Working in batches, drop several tomatoes in boiling water. Cook until skin begins to wrinkle and split and drop the tomatoes in the ice bath. Once cooled, peel the tomatoes. Chop tomatoes by hand or place in food processor. Simmer tomatoes over medium heat, stirring occasionally, for 30 to 90 minutes. Stir in the lemon juice and salt to taste. Freeze or can.

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SERVING SIZE: 8 PINTS

