

Grandma's Tomato Sauce

Ingredients:

We doubled the recipe and made approximately 10 to 11 pints
Use only ripe tomatoes

1 TBS of salt
1 ½ TBS sugar
10 lb tomatoes, cored and quartered
6 garlic cloves, peeled and lightly smashed
1 cup loosely packed fresh basil leaves
1 large carrot
1/3 cup of olive oil

Directions:

Toss tomatoes with salt and sugar in a large bowl, let them stand for 15 minutes. We put them through our tomato machine to separate the sauce from the skin and seeds. The recipe in Gourmet used a food processor after the sauce was cooked and cooled or you can use a food mill fitted with a fine disk. My Italian neighbor peels the tomatoes.

Cook garlic in oil in a large pot over moderate heat, stirring occasionally, until golden, 3 to 5 minutes, then discard garlic. Add tomato mixture and basil stirring to combine. Cover the pot and bring to a boil. Remove lid and simmer for about two hours or until the sauce has thickened and is reduced by about 1/3, stirring more frequently towards the end of cooking time. Discard the carrot. Cool the sauce and ladle into containers and freeze the next day.