

Homemade Tomato Sauce

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Ingredients



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- 2 large cans of crushed tomatoes
- 1 1/2 tablespoons dried Italian seasoning
- 1 tablespoon fresh minced garlic or minced garlic in a jar
- Salt and pepper to taste
- 2 tablespoons canola or olive oil

You Will Also Need

- 5 quart stainless steel pot
- Measuring cups and spoons
- Mixing bowls

Step One

- Add the garlic and oil in the pot.
- Fry on low to medium heat until the garlic begins to sizzle.
- Overcooking garlic may cause it to taste bitter.

Fry Garlic and Oil



Step Two

- Pour both cans of crushed tomatoes in the pot.

Add Tomatoes



Step Three

- Add salt, pepper and Italian seasoning

Add Seasonings



Step Four

- Mix all ingredients into the tomato sauce until thoroughly incorporated.

Mix Well



Step Five

- Cook on low heat for an optimum of 8 hours.
- This can actually be consumed as soon as it is hot, but it is much better the longer it cooks.
- Optimum time is 8 hours at med/high heat.
- Sauce stays fresh in the refrigerator for 3 days or up to 3 months in the freezer.
- Serves 8 to 10 people

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