

Fresh Chunky Tomato Sauce

Ingredients:

- 1 large yellow onion, diced
- 1 Tbsp olive oil
- 3 cloves of garlic, minced
- 1 Tbsp dried basil, rosemary and thyme mixture
- 1/4 cup red cooking wine
- 6 cups peeled and seeded fresh ripe tomatoes (directions below)
- 2 Tbsp of sugar
- salt and pepper to taste

Directions:

To peel and seed the tomatoes, boil a pot of water on the stovetop. Fill a bowl with cold water and ice.

Have a large empty bowl for the blanched tomatoes.

Once the water is boiling, gently place 4-5 of the tomatoes at a time into the boiling water using a large pasta spoon. Leave the tomatoes in the water a quick 30-45 seconds and no longer to avoid cooking them. Once the skin starts to wrinkle slightly, remove from boiling water and place immediately into the ice cold water to stop the cooking.

Allow them to stay in the ice cold water for approximately 30-45 seconds then place them in the empty bowl. Continue these steps until all of the tomatoes have been blanched and dipped in the cold water. At this point the skin should just easily peel right off of the tomato. Grab 2 more large empty bowls and put a fine mesh strainer over one. Pull the tomato apart and push the seeds out over the fine mesh strainer and bowl, this preserves the tomato juice. Once all of the tomatoes have been seeded, take the preserved juice and pour into the bowl with the seeded tomatoes. (You will not be able to get all the seeds out).

At this point, the tomatoes are ready to start cooking for the sauces. In a large pot, heat the olive oil and onions on medium heat to brown them. Add the garlic and herbs to the pot and stir for 5 minutes until garlic is aromatic. Deglaze the pan with the red wine and allow cook for a couple more minutes.

Pour in all of the tomatoes and juice and the sugar into the pot and stir with onions, garlic and herbs to combine. Allow to come to a simmer and let the sauce cook on low for 2-3 hours. Bring to a simmer and cook on low, stirring occasionally for 2-3 hours. Once the sauce is done cooking, stir in salt and pepper to taste.

Enjoy!



Recipe courtesy of
<http://caleighskitchen.com>