

GARDEN TOMATOE SAUCE - FROM SCRATCH

INGREDIENTS (makes about 6 cups)

- 5 pounds cored whole tomatoes, fresh or frozen (2c = 1pound), diced
- 3 tablespoons extra-virgin olive oil (* I used red wine vinegar instead and it was so worth it)
- 2 medium onions, chopped
- 4 cloves garlic, minced
- $\frac{3}{4}$ teaspoon dried basil or 1 tablespoon chopped fresh
- $\frac{3}{4}$ teaspoon dried thyme or 1 tablespoon chopped fresh
- $\frac{3}{4}$ teaspoon dried oregano or 1 tablespoon chopped fresh
- $\frac{1}{2}$ teaspoons sea salt (or more to your liking)
- $\frac{1}{2}$ teaspoon freshly ground pepper
- red bell pepper, chopped
- green bell pepper, chopped
- mushrooms, cut into slices



PREPARATION

Heat skillet on medium heat (use Pam Spray). Add onions and cook until they begin to brown. Add garlic and cook, stirring, for 2 minutes. Add the tomatoes (and any juice), basil, thyme, oregano, salt, pepper and the rest of the veggies that you choose (be creative! Bring to a boil. Reduce heat to maintain a simmer and cook until thickened to desired consistency, stirring occasionally. I like it to simmer for atleast 30 minutes and closer to 40 minutes so the veggies can rally soak up the flavor! Taste and season with additional salt, pepper, garlic, veggies!

TIPS & NOTES

Make Ahead Tip: Cover and refrigerate for up to 3 days or freeze for up to 6 months.