

FSS 2221C Food Lab

Tomato Sauce	
Yield: 1 Gallon	Method: Simmer
Ingredients	Quantity
Olive Oil	2 oz.
Onion – Diced	4 oz.
Garlic – Minced	4 Cloves
Plum Tomatoes Canned	16 oz.
Tomato Paste	4 oz.
Fresh Basil – Chopped	¼ Cup
Salt	As Needed
Pepper	As Needed

- 1. Sweat the onion and garlic in oil until tender in a wide shallow pot, over medium heat
- 2. Add the tomato and the purée. While it is simmering use a whisk to help break down the tomatoes simmer for approximately 1/2 hour or desired consistency is reached *add water if needed*.
- 3. Adjust the seasonings (salt and pepper) and add the basil