

PASTA SAUCE Jennifer Harrison

I do this in my nesco it cooks down nicely.

bushel and half of tomatoes (until full slight heap) washed and quartered

(I leave seeds and skin in mine)

8 cloves garlic minced

3 yellow onions (or onion of your choice)

2 green peppers

1/4 cup oregano

1/8 cup parsley

1/8 cup basil

1/8 cup black pepper

1/4 cup sea salt

1 12 oz can of tomato paste

If you choose to seed and skin your tomatoes do this before cooking in nesco (or big pot)

cooked for about 3 hours or until soft at 350

use blender to puree (I use an immersion blender can do it right in the pot and chops all skins and seeds)

cook for another 3 hours then add all spices and veggies (I omit veggies if making it for lasagna)

keep cooking for about 5 hours. Add tomato paste stir in until dissolved

cook down until it is the thickness you like

jar process in WB for 15 min You might see seperation if you leave it thinner