

Sun-dried Tomato Sauce

Swick

Serves 1 | Active Time: 40 minutes | Total Time: 1 hour 40 minutes

Chef's Notes

Although this recipe may not be as quick as opening a can of tomato sauce the effort is truly worth it.

This sauce freezes very well.

Preparing the Sauce

To start, first roughly chop the onion. Peel and finely mince the garlic. Over medium to medium-low heat, cook the onions in the olive oil for a few minutes. Add the garlic and cook until fragrant. Then add the tomato paste and cook another minute or two.

Next, add the crushed tomatoes, whole tomatoes and the sun-dried tomatoes. If the sun-dried tomatoes were packed in oil, be sure to drain them first. Add the pepper, salt, oregano, sugar and balsamic vinegar. Stir well.

Let the tomato sauce come to a gentle boil, stirring often. Cover, turn the heat to low and let simmer for an hour, stirring occasionally.

Step 1: Preparing the Sauce

- 1 large onion
- 1 large garlic clove
- 1 tbsp extra-virgin olive oil
- 2 tbsp tomato paste
- 1 - 24 oz can crushed tomatoes
- 1 - 28 oz can whole tomatoes
- 1 cup sun-dried tomatoes
- 1/2 tsp freshly ground black pepper
- 1/2 tsp sea salt
- 1 tbsp dried oregano
- 1 tbsp sugar
- 2 tbsp balsamic vinegar

Finishing the Sauce

Once the tomato sauce has cooked, place a few scoops at a time into a food mill. If your food mill has interchangeable plates, use the plate with medium or large holes. Serve.

Step 2: Finishing the Sauce