

# Bill's Canned Tomato Sauce

*Makes 8-9 quarts or 16-18 pints*

- 2 pecks Ripe Roma or Plum tomatoes (I love the San Marzano variety)
  - 2-3 ea. Dried hot chilis
  - 2-3 ea. Bay leaves
  - 3 C. Small diced onions
  - 2 Tbs. Olive oil
  - 1/4 C. Shaved garlic (I do it on a very thin grater or a mandoline)
  - 1 ea. Small bunch fresh basil
- Citric Acid

1. Wash tomatoes and place in large roasting pans. Add dried chilis and bay leaves. Place in oven and bake at 250° to 280° (depending on your oven) overnight. This step cooks the tomatoes and removes some of the water without making them watery.
2. In the morning, run tomatoes through a food mill. Dump skins and seeds into compost bin.
3. In a large pot, sweat onions in olive oil. When clear, add tomatoes. Bring nearly to a simmer.
4. Stir in garlic, adjust salt and pepper.
5. Sterilize jars. Place 3-6 basil leaves (depending on size) in jars. Add Citric Acid (1/2 tsp. for quarts, 1/4 tsp for pints) Add tomato sauce and can in a boiling water bath (30 minutes for pints, 40 for quarts, subject to change depending on altitude).