Fresh Sicilian Tomato Sauce

Description

A classic Sicilian style tomato sauce, a versatile and essential basic in the Italian kitchen.This tomato sauce combines both fresh tomatoes for a bright flavor with good quality canned tomatoes. Takes a while to cook and simmer for a big rich flavor, but makes over 5 quarts of tomato sauce that you can use as the base for many dishes.



Summary

Yield: 5
Source: adapted from the Frugal Gourmet
Prep Time: 4 hours
Category: Sauces
Cuisine: Italian

Ingredients

- 9 cups fresh ripe tomatoes, cored and chopped
- 4 cans whole tomatoes (28 oz cans), crushed with juice
- 1/4 cup olive oil
- 4 cloves garlic, crushed
- 1 medium yellow onion, finely chopped
- 1/4 cup parsley, chopped
- 1/2 cup dry white wine
- 1 cup chicken stock
- 1 tsp dried marjoram
- 1 tsp dried rosemary
- 2 tbsp butter
- kosher salt to taste
- ground black pepper to taste

Instructions

In a 10 quart stock pot, add the olive oil, garlic and onion. Sauté until the onion is translucent. Add the fresh and canned tomatoes, parsley, white wine, chicken stock, marjaram and rosemary. Bring to a simmer and gently cook uncovered for about 4 hours. Stir often.

Stir in butter and salt and pepper to taste. Makes about 5 quarts.

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Notes

Yields a big batch of tomato sauce, freeze smaller portions in 1 quart freezer bags and always have some great homemade tomato sauce on hand.