

Simmonds Tyres

BRIDGESTONE



ANITA'S BASIC CHUNKY TOMATO SAUCE RECIPE

Every year Anita plants a variety of tomatoes and this year they have really produced. From the Money Maker variety which produces consistently, through to Roma's and an Heirloom variety. But it's the abundance of Money Makers that she uses to make her tomato sauce for pizzas, pasta, lasagne etc. It's very easy and if you use your home grown tomatoes so much nicer than anything bought. But if you don't have your own tomatoes, just use a can of chopped tomatoes (or 2 if you want to make a double batch). This is an "imperfect" recipe as it really depends on the flavour of your tomatoes and personal preference, so use this more as a guide than a strict recipe.

Ingredients

About 8 medium size tomatoes (blanched and skins removed - see note below) (or 1 x can chopped tomatoes)

Olive oil

1 x Large onion diced small

4 x Cloves minced garlic (or more if you're so inclined!)

Tomato paste (big dollop)

Salt & Pepper

½ tsp Dried oregano or basil (or fresh if you have it but use a lot more to taste)

½ tsp Sugar



Method

In a medium size pot, put enough olive oil in the bottom to have about quarter cm in height. Heat until the oil starts to shimmer, then add the chopped onion and garlic. Cook slowly until they start to caramelize but DO NOT BURN. It will get kind of sticky.

Add peeled tomatoes (or can of tomatoes if using), a really big dollop of tomato paste (this sauce needs to have big tomato flavour so don't be shy), salt & pepper and about half tsp of dried oregano (or more to taste).

Simmer slowly for about half an hour, stirring regularly. After about 10 minutes, add the sugar and taste. Add more salt & pepper if required. Keep tasting regularly and adjust seasonings if necessary (it may need more sugar also).

The sauce needs to get quite "jammy", have big flavour and make you go "mmmmmmmm"!

How to blanch tomatoes

If you want to use your own home grown tomatoes, you need to remove the skins before you use them in this recipe. Bring a big pot of water on to boil. Cut small crosses in the bottom of the tomatoes. Have a large bowl of ice water ready. When the water is boiling, quickly place all the tomatoes in and as soon as the skins start to peel away by the crosses, remove them with a slotted spoon and plunge into the ice water. Once they are cool, the skins should just slip off.

