

# Tomato Sauce

Ruth Telefson

1 peck (12 - 15 pounds) fresh tomatoes  
2 cups chopped onions  
1 cup chopped green peppers  
1 cup chopped celery  
2 tablespoon brown sugar  
2 cloves garlic, minced  
1 tablespoon minced parsley  
1 tablespoon basil  
1 tablespoon oregano  
1 1/2 tablespoon plain (non iodized) salt  
1/2 teaspoon pepper

Wash tomatoes well and peel by dipping in boiling water and then cold water. Remove cores and green spots. To reduce cooking time, chop into small pieces. Put in large, heavy kettle. Simmer tomatoes 2 hours, stirring frequently. Add remaining ingredients. Using asbestos pad, simmer overnight, or until the sauce has cooked down by one half. For a smoother sauce, run it through the sieve or blender. Pour hot sauce into hot jars (pints) leaving 1/4" head space. Adjust lids. Process 45 minutes in boiling water bath. Makes 8 pints.

Prior to serving, if sauce is too thick, you may add beef consommé stock, red, or white wine to thin. You may also add three slices of bacon, sauteed and crumbled, lean ground beef, 1/2 to 1 pound sliced mushrooms, 1/4 cup grated cheese (any kind).

Serving idea - Add 1/4 cup browned, minced lean ham; 1 cup browned chopped beef, 1 strip lemon peel, pinch of nutmeg, 1 cup beef stock, 1/2 cup dry white wine.

Before serving, remove lemon peel and add 1/4 cup whipping cream, or, 1 pound browned sausage, 1/2 pound browned ground beef, 4 -5 crushed mint leaves, or, 1/2 pound browned ground lamb, 3 bay leaves, 1/2 cup dry red or white wine or, tiny meatballs made of 1 cup soft bread crumbs, 1 tablespoon milk, 1/2 pound ground beef, parsley, 1 egg. Brown them well in the skillet or under the broiler before adding them to the basic sauce, or, lightly brown your favorite fish in skillet. Pour tomato sauce over it and let it simmer. Serve with tiny potatoes and fresh asparagus spears. Use your imagination!