



## Tomato Sauce

By Victoria Amory

In my kitchen, this homemade tomato sauce is the backbone (and secret ingredient) of many recipes. I make it in big batches and freeze it in 1 or 2 cup containers for compact storage and easy thawing. It does require a bit of time and some stove-top attention; the longer it cooks the richer and more flavorful it becomes. You can substitute your favorite herb like basil, oregano or tarragon for the rosemary, but don't over-season or the flavors will become muddled.

**6 cups**

**Prep Time:** 15 minutes

**Cook Time:** 1.5 hours

**Storage:** Refrigerate for up to 1 week. Freeze for up to 1 month.

**Type of Dish:** Sauces & Condiments

### Ingredients

- 1/4 cup extra virgin olive oil
- 1 large yellow onion, diced
- 4 celery stalks, diced
- 2 medium carrots, diced
- 2 garlic cloves, chopped
- salt
- 2 28-ounce cans peeled whole tomatoes
- 1 tablespoon natural sugar (sucanat or maple sugar)
- 1 bay leaf
- 1 sprig fresh rosemary

### Instructions

Warm the olive oil in a medium pot over medium heat. Add the onions, celery, carrots, and garlic. Lower the heat, sprinkle the vegetables with salt, and saute until softened, 10-15 minutes. Add the tomatoes with their juices, the sugar, bay leaf and the sprig of rosemary, and bring to a boil. Lower the heat and simmer uncovered for one hour or until the juices have nearly evaporated, stirring from time to time so that the sauce doesn't stick to the bottom of the pan.

Remove the pot from the heat and remove and discard the bay leaf and rosemary branch. Transfer the sauce in batches to a blender or food processor and puree until smooth. Sprinkle with pepper. Taste and add more salt if necessary. Return the sauce to a clean pan if using immediately, or store in lidded containers for freezing once it cools.