



Classic Tomato Sauce

<https://www.gracegoudie.com/all-recipes-blog/classic-tomato-sauce-recipe>

Yield: ½ gallon

Yield: 8 cups

INGREDIENTS:

- 1 oz oil
- 1/2 lb standard mirepoix (4 oz onion, 2 oz carrot, 2 oz celery)
- 1 tbsp garlic
- 2 oz tomato paste
- 80 oz canned tomato

DIRECTIONS:

1. Prep your ingredients by mincing the garlic and mirepoix, keeping everything separate.
2. Heat up a non-reactive sauce pot. Add the oil and let it come to temp.
3. Sweat the onion, followed by the carrot, celery and garlic, in that order.
4. Add the tomato paste and cook until a rusty brown color.
5. Add the tomatoes and let the sauce simmer until thick. Make sure to stir the sauce frequently to prevent it from burning.
6. Puree the sauce in a blender until smooth. Enjoy!