

Tomato Sauce

Makes about 5 pints

Note in 2026: 24.75 pounds tomatoes yielded 10 quarts of juice (3.5 pounds of skin/seeds) in the tomato gadget. I adjusted the quantity of veg and spices accordingly.

- 16 lbs tomatoes
- 1/2 cup chopped onions (optional)
- 1/2 cup chopped green/red pepper
- 3 cloves garlic, minced
- 1 tbsp dried oregano
- ½ tsp red pepper flake
- 1 tsp black pepper
- 2 ¼ tsp salt
- 2 Tbsp olive oil (or vegetable oil)
- 1 Tbsp brown sugar (optional)
- 1 Tbsp fresh chopped (or 1 tsp dried) parsley
- 3 Tbsp fresh chopped basil

Directions

1. Peel tomatoes then put in a pan to simmer for about 20 minutes. Run the tomatoes and any juices in the blender at low speed for a quick bit to chop them up. Then pour into a fine sieve and work back and forth to let the juice and pulp through (squeezing on solids to extract any extra juice).

Alternatively, you could take the tomatoes and run through a food mill

2. Put the juice in a wide pan and heat to medium. Meantime, put the olive oil in a skillet over medium heat. Add the chopped onion, green pepper, and salt, and sweat over medium til softened and onions are slightly translucent at the edges. Add the minced garlic, oregano, and red pepper flakes and cook til fragrant about 30 seconds. When done add this mixture and the black pepper to the tomatoes
3. Simmer the tomato mix for about 3 hours at medium (stirring occasionally – more so as it thickens) until it is reduced by about half.
4. In the last 30 minutes or so, start heating jars and the pressure canner.
5. When the sauce has reduced to your liking, add the chopped parsley and basil, stir in off the heat. Put it in the heated jars.
6. Leave a 1” headspace and wipe the rims, put on lids and rings. Then place in the canner.
7. Can with a 15 PSI weight for 20 minutes.