

Large Batch Tomato Sauce

Yield = 3 Quarts

Notes:

Adapted from this [smaller-batch recipe](#).

Salt: I use Diamond Crystal Kosher salt. If you use Morton, start with ½ teaspoon.

2 large white onions, sliced to yield 8 cups

1 head of garlic, cloves removed, peeled, and gently crushed

¾ cup extra-virgin olive oil

1 teaspoon kosher salt, plus more to taste, see notes

1 to 2 teaspoons crushed red pepper flakes

1.75 cups vodka or white wine

Tomatoes: one #10 can (6 lbs. 6 ounces) or four 28-ounce cans

1 cup fresh basil leaves (about 2 ounces)

1. In a medium pot, combine the onions, garlic, and olive oil. Add the 1 teaspoon of salt. Turn the heat to high. As soon as the onions and garlic begin simmering, give them a stir, turn the heat to low, and cover the pot. Cook for 10 to 15 minutes or until the onions are meltingly soft.
2. Uncover the pot, add 1 to 2 teaspoons of crushed red pepper flakes (depending on your heat tolerance), stir once or twice, raise the heat to high; then add the wine. Let it simmer for 2 to 3 minutes or until the alcohol smell dissipates.
3. Add the tomatoes. Using scissors, snip the tomatoes into smaller pieces. Season with a pinch of salt, and cook at a gentle simmer for 15 minutes.
4. Add the basil. Purée until smooth using an immersion blender or by transferring the sauce to a blender or food processor in batches. Taste and adjust with more salt if necessary.
5. Let cool completely; then freeze in pint or quart containers.