

Creole Tomato Sauce

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1 tablespoon olive oil
1-1/2 cups chopped Vidalia or other sweet onion
1-1/2 cups chopped sweet bell pepper, red, green, orange, yellow or a combination
1/2 cup chopped celery
2 tablespoons chopped garlic
4 pounds garden fresh, prepared tomatoes, *peeled, cored, hand crushed and juices retained*
(about 6 cups)
1 teaspoon granulated sugar
3 small bay leaves
1 teaspoon dried thyme
1-1/2 teaspoons kosher salt, *or to taste*
1/4 teaspoon freshly cracked black pepper, *or to taste*

Heat the olive oil in a large skillet over medium to medium high heat. Add the onion, green and red bell peppers, and celery. Saute until tender. Add the garlic and cook for an additional 2 minutes.

Add the prepared tomatoes, sugar, bay leaves, thyme, salt & pepper, and bring mixture to a boil. Reduce to a simmer and cook for 45 minutes. Set aside to cool. Use for recipes calling for stewed or diced tomatoes.

To Put Up: This recipe is written for freezer preserving, not canning. Double to put up. Label freezer bags and measure out a portion 15 to 16 ounces per bag (most canned tomato sauces are about 14.5 ounces). Squeeze out the air, seal, and lay flat. Place into freezer until set.

Cook's Note: For detailed instructions on how to prepare fresh tomatoes, [visit my webpage here](#).

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