

# Farm Fresh Tomato Sauce



Michigan Restaurant & Lodging Association  
EDUCATIONAL FOUNDATION

# MRLAEF

## Ingredients

2 pounds fresh tomato pureed.  
2 cloves minced garlic.  
1 small onion, diced.  
1/4 cup extra virgin olive oil

2 Tablespoons fresh Marjoram  
(1/2 Tablespoon dry)  
3 tablespoons fresh basil (1  
tablespoon dry)  
2 Tablespoons Fresh Thyme  
(1/2 Tablespoon dry)  
2 Tablespoons Fresh Oregano  
(1/2 Tablespoon dry)  
1 teaspoon kosher salt  
1/4 teaspoon fresh ground  
pepper  
2 tablespoons sugar

## Directions

In a large pot, sauté onion and garlic in olive oil. Empty tomatoes into large bowl and squash with your hands or puree with a food processor before adding to the simmering pot. Add all other ingredients and simmer for 3 hours.

This recipe is great for all your tomato sauce options, spaghetti, meatballs, pizza, dipping sauce etc. it also freezes well.

## Nutritional Information

Calories per serving

Total Fat

Saturated Fat

Cholesterol

Sodium

Total Carbohydrates

Dietary Fiber

Protein

## Servings 10

78

5.4g

0.8g

0

238mg

8g

2g

1.2g