



## PUTTANESCA SAUCE

*Angela Litzinger @ angelaskitchen.com*

**EACH BATCH MAKES ENOUGH FOR 2 MEALS (6 SERVINGS EACH) AND COOKS IN A 6 QUART SLOW COOKER. A X4 BATCH WILL FIT IN A STAND ALONE ELECTIC TURKEY ROASTER.**

INGREDIENTS	X1	X2	X3	X4
Diced canned tomatoes	14 c (or 4 28 oz cans/3 qt. home canned)	28 c (or 8 28 oz cans/6 qt. home canned)	42 c (or 12 28 oz cans/9 qt. home canned)	56 c (or 16 28 oz cans/12 qt. home canned)
Tomato paste	1/3 cup	2/3 cup	1 cup	1 1/2 cup
Large onion, peeled and chopped	1 (1 1/2 cups)	2 (3 cups)	3 (4 1/2 cups)	4 (6 cups)
Cloves garlic, minced	6 (2 T)	12 (1/4 cup)	18 (6 T)	24 (1/2 cup)
Pitted kalamata olived, chopped, divided	3/4 cup	1 1/2 cups	2 1/4 cups	3 cups
Minced fresh Italian (flat leaf) parsley	1/2 cup	1 cup	1 1/2 cups	2 cups
Capers, drained/rinsed of salt if salt packed	1/4 cup	1/2 cup	3/4 cup	1 cup
Anchovy paste, optional	1 tablespoon	2 tablespoons	3 tablespoons	1/4 cup
Basil	3 t dried or 3 T fresh	6 t dried or 6 T fresh	9 t dried or 9 T fresh	12 t dried or 3/4 cup fresh
Oregano	1 t dried or 1 T fresh	2 t dried or 2 T fresh	3 t dried or 3 T fresh	4 t dried or 1/4 cup fresh
Cayenne pepper	1/4 teaspoon	1/2 teaspoon	3/4 teaspoon	1 teaspoon
Ground black pepper	3/4 teaspoon	1 1/2 teaspoon	2 1/4 teaspoon	1 tablespoon
Salt	to taste	to taste	to taste	to taste

Working with one batch per 6 quart slow cooker, mix together all ingredients, except for half of the olives. Cover and cook on low for 8 to 10 hours. Stir in the remaining olives and cook on high for 20 to 30 minutes uncovered.

Allow sauce to cool and package in gallon sized freezer bags (2 per batch made). If serving 4, you can divide each batch into 3 quart sized bags. Remove as much air as possible, seal, label and freeze.

To serve: Thaw. Heat through until bubbly.