



PIZZA SAUCE FOR THE FREEZER

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EACH BATCH MAKES ABOUT 6 PINTS.

INGREDIENTS	X1	X2	X3	X4
Tomatoes, preferably a paste variety	20 pounds	40 pounds	60 pounds	80 pounds
Dried basil	1/2 cup	1 cup	1 1/2 cup	2 cups
Sugar or white grape juice concentrate	1/4 cup or 3 tablespoons honey	1/2 cup or 6 tablespoons honey	3/4 cup or 9 tablespoons honey	1 cup or 3/4 cup honey
dried oregano	1/4 cup	1/2 cup	3/4 cup	1 cup
Canning or kosher salt (do not use table salt)	2 2/3 tablespoons	5 1/3 teaspoons	8 tablespoons	10 2/3 tablespoons
Garlic powder	1 tablespoon	2 tablespoons	3 tablespoons	1/4 cup
Freshly ground black pepper	1 teaspoon	2 teaspoons	3 teaspoons	4 teaspoons
Crushed red pepper flakes	1/2 teaspoon	1 teaspoon	1 1/2 teaspoon	2 teaspoon

Wash tomatoes, remove any bad spots and core. Slice into quarters. Put tomato slices into stockpot over medium-high heat. Heat to boiling while crushing tomatoes. After tomatoes reach boiling point, crush, and simmer for another 5 minutes. Put cooked tomato mixture through a food mill or sieve to remove peels and seeds leaving just the pulp.

Put tomato pulp back into stockpot with basil, sugar, oregano, salt, garlic powder, black pepper and red pepper flakes. Simmer until desired consistency is reached, stirring often. OR put as much of the puree into a large slow cooker with the spices. Leave the lid off and turn on HIGH. Allow to cook down, adding more of the tomato pulp as you have room. Continue to cook down in the uncovered slow cooker until it is the thickness you like. I reduce the volume by about one-half for a thicker sauce.

To freeze: Allow finished sauce to cool. Package one pint worth of sauce into freezer safe containers with 1/2" head space. Seal, label and freeze.