Tomato Sauce

Serving Size: 6

Ingredients:

4 Lbs Fresh Tomatoes
1 Tbsp Extra Virgin Olive Oil
1 Medium Sized Diced Onion
4 Cloves Garlic - Minced
1 tsp (Add More to Taste):

- Balsamic vinegar
- Oregano
- Basil
- Garlic Powder
- Rosemary
- Ground Pepper
- Sugar

Optional: 4 Tbsp Parmesan Cheese

Instructions:

1. Boil water in a large pot to blanch tomatoes. Drop a few tomatoes in boiling water at a time for 1 minute. Remove from water and cool to remove skin. Cut out core of tomatoes.
2. Blend tomatoes in blender until desired consistency. Set aside.
3. In a large pot, heat extra-virgin olive oil with onions and garlic for 1 to 2 minutes.
4. Drizzle balsamic vinegar and add oregano, basil, garlic powder, rosemary, pepper, and sugar.
5. Add tomato puree, simmer and cook for 2 hours on low heat until thickened. Add Parmesan cheese to thicken, if desired.
6. Cool completely in freezer safe container. Freeze 4-6 months.