



Fresh Tomato Basil Sauce

Jacob · 30/09/2024



Prep Time

2 hrs 20 mins

Difficult

Medium

Servings

6

Description

This delicious tomato basil sauce is made with ripe tomatoes garlic and fresh basil A late summer delight

Ingredients

- - 8 pounds ripe tomatoes
- seeded and diced - $\frac{1}{4}$ cup chopped fresh basil - $\frac{1}{2}$ cup olive oil - 1 large onion
- minced - 3 cloves garlic
- minced - salt and pepper to taste

Instructions

1. Cook tomatoes and basil in a large saucepan over medium-low heat until tomatoes are soft. Meanwhile
2. heat olive oil in a medium skillet over medium heat; add onion and garlic and sauté until onion has softened and turned translucent
3. about 5 minutes. Add onion mixture to tomato mixture; season with salt and pepper. Simmer on low heat for 2 hours or until thick.