

Stephanie39s Freezer Spaghetti Sauce

Jacob · 30/09/2024

**Prep Time**

2 hrs 35 mins

Difficult

Medium

Servings

32

Description

This freezer tomato sauce is a great sauce to stock the freezer with when you have a surplus of tomatoes from your garden. Grab your tomatoes and crockpot and you're set. Beef lovers can add in a half pound of ground chuck for a meatier sauce.

Ingredients

- - 4 onions
- chopped - 4 cloves garlic
- minced - 1 green bell pepper
- chopped - ½ cup vegetable oil - 16 cups chopped tomatoes - ¼ cup white sugar - ¼ cup chopped parsley - 2 tablespoons dried oregano - 2 tablespoons dried basil - 2 tablespoons salt - ¾ teaspoon ground black pepper - 1 (6 ounce) can tomato paste

Instructions

1. Sauté together onion
2. garlic
3. green pepper
4. and oil in a slow cooker. Cook until onion is transparent. Add tomatoes
5. sugar
6. parsley
7. oregano
8. basil
9. salt
10. and black pepper. Cook on Low for 2 to 3 hours. Stir frequently. Let sauce cool. Pour sauce into quart-size freezer containers. Store in freezer. Defrost the sauce in the refrigerator overnight or in the microwave. Transfer sauce to a saucepan over medium heat and stir in one 6-ounce can tomato paste per quart. Continue to cook
11. stirring frequently
12. until heated through.