



Tomato Harvest Marinara Sauce

Jacob · 30/09/2024



Prep Time

12 hrs

Difficult

Medium

Servings

15 hrs 15 mins

Description

Freshtasting Italianstyle marinara sauce is a winter luxury so why not try canning your own It is a process to make this canned version but its ohso worth it as each jar lasts up to a year Youll love discovering a hidden jar of this sauce in your pantry in January Vary the amounts of garlic and spices according to your familys taste Use this as a base sauce and add sausage ground turkey and other spices

Ingredients

- - 25 pounds plum tomatoes
- cored and halved lengthwise - 1 ½ tablespoons honey - 1 tablespoon dried oregano - 1 tablespoon salt - 2 teaspoons ground black pepper - 3 large bay leaves - 2 quarts water
- or as needed - ½ cup extra-virgin olive oil - 1 pound yellow onions
- finely chopped - 10 cloves garlic
- finely chopped - 1 ? cups bottled lemon juice - 10 teaspoons salt

Instructions

1. Inspect 10 quart-sized jars for cracks and rings for rust
2. discarding any defective ones. Immerse in simmering water until sauce is ready. Wash new
3. unused lids and rings in warm soapy water. Place tomatoes
4. honey
5. oregano
6. 1 tablespoon salt
7. pepper
8. and bay leaves in a large stockpot; add water to cover. Stir to combine
9. cover
10. and bring to a low boil over medium-high heat. Remove the cover and simmer for 20 minutes
11. stirring occasionally. Remove bay leaves. Taste and adjust seasoning. While tomatoes are cooking
12. heat olive oil in a large skillet over medium-high heat. Cook and stir onions and garlic in hot oil until onions are softened but not browned
13. about 10 minutes. Remove from heat. Transfer cooked tomatoes to a food mill placed over a bowl; purée in batches
14. separating tomato pulp and juice from tomato skins and seeds. Return tomato pulp and juice to the stockpot. Stir in cooked onions and garlic. Cook
15. uncovered and stirring occasionally to prevent scorching
16. over medium-high heat until sauce thickens and reduces by about half
17. 1 hour to 1 hour 30 minutes. Transfer the jars and lids from simmering water to a dry towel. Place 3 tablespoons lemon juice and 1 teaspoon salt into each jar. Ladle hot tomato sauce into the sterilized jars
18. filling to within 1/2 inch of the top. Wipe the rims with a moist paper towel to remove any residue. Top with the lids and screw the rings on tightly. Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil and lower jars 2 inches apart into the boiling water using a holder. Pour in more boiling water to cover the jars by at least 1 inch. Bring to a rolling boil
19. cover
20. and process until the jars are fully sealed
21. about 45 minutes. Remove the jars from the stockpot and let rest
22. several inches apart
23. for 12 to 24 hours. Press the center of each lid with a finger to ensure the lid does not move up or down. Remove the rings for storage and store in a cool dark area. **Smak Tips** Use two pots if the tomatoes don't all fit into one pot. A potato masher works well to crush the tomatoes to release their juices. You can use a sieve to purée the tomatoes
24. but a food mill is much faster. To ensure consistent acidity
25. use bottled lemon juice instead of fresh.