

Mother Sauce

This makes one quart



I LOVE this sauce!! It's the basis of my roasted tomato soup and basic tomato sauce for pasta. Tweaking a bit changes it to a great pulled chicken taco sauce or enchilada sauce. It's so versatile, freezes well, and is the BEST way to use up tomatoes that look like they've had better days:) I will also throw in a red/yellow bell pepper that's past its prime too.

Ingredients

- 3 pounds Roma or hothouse tomatoes, quartered
- ½ large red or brown onion, cut into chunks
- 5 cloves of garlic
- ¼ cup olive oil
- 1 ½ teaspoons Kosher salt
- A couple pinches of red pepper flakes
- ½ teaspoon freshly ground black pepper

Tweaks...

- You can add a jalapeno or a chipotle to the roasting pan.
- After roasting you can add torn basil leaves for a marinara sauce.
- Add a splash of cream for a pink sauce.
- Add chicken stock for roasted tomato soup.

Steps:

1. Preheat the oven to 400°F.
2. Combine all ingredients in a large roasting pan. Roast for 35-45 minutes or until the veggies are charred at the tops and lots of juice has been released.
3. Allow mixture to cool before blending. The sauce keeps for 1 week in the fridge or 3 months in the freezer.