



FRESHFARM
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MARINARA SAUCE

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INGREDIENTS

10-12 large tomatoes*
1 tbsp olive oil
3 tbsp salt
4 cloves garlic*
2 tbsp dried peppers*
2 quarts filtered water
2 quarts filtered ice water
(optional) basil*
(optional) parsley*
(optional) bay leaf

*buy it at the market!

METHOD

Score the skin of the tomatoes on the bottom with an X. Boil the tomatoes for about 30 seconds each or until the skin starts to peel away from the X.

Immediately put the tomatoes into the ice water to stop them from cooking.

Peel the skin off the tomatoes, and remove any stems and white, tough ribs of the tomatoes. Compost these.

Put olive oil into a pan over low-medium heat. Chop the garlic into paper-thin slivers and sauté in the oil until starting to soften, about 5 minutes. Add 1 tbsp of salt and dried peppers.

Add the tomatoes to the pan, crushing with your fingers. Don't bother chopping the tomatoes. Without the skin, they will naturally fall apart.

Bring the pan to a boil, stirring the tomatoes occasionally. Add more salt to taste. Add optional herbs and bay leaf.

Once tomatoes are boiling, reduce heat to a low simmer, and cover the pan. Let the pan sit for 8-9 hours. Sauce should reduce by half or more.

To serve with pasta, reheat your sauce in a cast-iron skillet with garlic/salt to taste. Cook your pasta as normal. Remove the pasta just before desired doneness and add to the pan of tomato sauce. Stir the pasta to mix in the sauce. Plate and serve with freshly grated parmesan or other dry, hard cheese.

If you're canning your sauce, you'll need to add acid to make sure it's self-stable. [Learn more here.](#)