

ROASTED SPAGHETTI SAUCE

Ingredients:

- Tomatoes (any variety will do)
- Garlic
- Onion
- Peppers
- Olive Oil
- Basil
- Oregano
- Salt
- Pepper



Directions:

1. Wash all your vegetables
2. Chop your veggies into size desired - you'll end up blending the veggies so the size does not matter and place onto pans with a one inch lip or a casserole dish large enough to catch and keep in all the juice that will be released by roasting
3. Drizzle with 2 tablespoons of olive oil
4. Place in 425 degrees F oven that has been preheated and roast for about 20-30 minutes
5. Carefully remove from oven
6. Place your large enough stock pot onto your stove
7. Using a large spoon scoop some of the roasted veggies into the stock pot, using oven mits pour the juice & remaining veggies into the stock pot
8. Bring to a boil and boil for about 10-15 minutes to help further soften the veggies
9. You can let this cool down a bit before moving onto the next step.
10. Grab your immersion blender and blend the tomato sauce for several minutes
11. Add in your spices of choice and taste, adjusting if necessary
12. Use or allow to completely cool and place into freezer safe jars

