

RECIPE

Dom's Tomato Sauce



Ready in 4.5 hours

multiply by 4 to get a 14 quart batch for canning

Ingredients

- 2 28oz cans peeled tomatoes
- 2 15oz cans of red clam sauce
- 3 6oz cans tomato paste
- Anchovy paste
- 2 medium red onions
- 1 small white onion
- 3 celery stalks
- 2 large carrots.
- ~4oz peeled garlic cloves
- Olive oil
- salt
- White sugar
- Black pepper
- Thyme, rosemary, parsley, oregano, basil, sage (all fresh)
- Generic dried italian spice blend
- Star anise (one' ray'/ piece of the star)
- Chicken broth
- Bone broth
- Unsalted butter
- 1/4 lemon
- ½ orange
- (optional) parmesan cheese rind

Equipment

- Dutch oven
- Wooden spoon
- Immersion blender

Preparation

1. **Dice** the onions and **chop** the carrots and celery.
2. In a dutch oven over **medium-low** heat, add ¼ cup olive oil, and the chopped vegetables. Cook until brown and delicious. (about **15 minutes**, stirring occasionally)
3. While the vegetable mixture browns, **finely dice** the garlic. When the onions are browned, add the **garlic** and **1 tsp anchovy paste** to the pot. **Cook 1-2 minutes**, until fragrant. **Stir constantly**.
4. Add the chicken and bone broths to the mix, as well as both cans of red clam sauce. Use a wooden spoon to deglaze the bottom of the pan. Add the lemon and orange. **Bring to simmer**, then allow to **reduce by half** (about 30-50 minutes)
5. After reducing the liquid, add both cans of peeled tomatoes, and **2** of the tomato paste cans (we reserve 1 can of paste for the end)
6. **Chop the herbs and spices**. Add **1 'ray'** of the anise star, and **1 tsp each**: salt, sugar, black pepper, dried italian spice, sage, thyme, rosemary, parsley, oregano, and basil. **If you have a cheese rind, add it now**.
7. **Bring to simmer, covered, for 2 hours**; until the tomatoes easily fall apart, and the carrot is completely soft.
8. **Remove the lemon and orange**. Squeeze out what juice you can into the pot. Then, **Immersion blend** the pot until it is at a texture you like. I like mine super

smooth, (2-3 minutes) but feel free to deviate.

9. **Simmer for 2 hours**, partially covered.
10. Add the last can of tomato paste, and 2 tbsp of butter. **Stir until combined**. (I use the blender again, to expedite this)
11. Enjoy!