

## Crock Pot Spaghetti Sauce

1 cup chopped celery  
1 cup chopped onion  
½ cup chopped green pepper  
½ cup chopped red pepper  
1 clove garlic, finely chopped  
14 to 15 tomatoes (Roma or any other type) skin on, core removed  
2 – 5 ½ oz. cans tomato paste  
1 Tbsp. salt  
1 tsp. sugar  
2 tsp. Italian seasoning  
1 tsp. oregano  
1 tsp. basil

\*can use any vegetable combination as will be pureed in the end.

Sauté onions, peppers, celery and garlic to soften in skillet with olive oil. Cut tomatoes into chunks and place in crock pot, stir in sauté mixture and add seasonings. Stir to combine and cook with lid on low 6 to 8 hours or high 3 to 4 hours. Stir occasionally. When about 1 hour left of cooking time add tomato paste, return lid and continue to cook. When cooking time is up, remove lid and allow to cool slightly. Puree with hand emulsifier being careful not to splatter hot sauce. Let cool and store in freezer containers leaving a headspace. Can add more spices when cooking later.

### 2013

1 crock pot full = 40 Roma tomatoes  
2 onions  
2 cups celery  
1 green pepper  
1 red pepper  
2 large (13 oz.) cans tomato paste

1 crock pot yields four 1 litre jars

½ bushel of Roma tomatoes yields 4.5 crock pots of 40 tomatoes.