



ROASTED ROMA TOMATO SAUCE

Ingredients

- #30 Roma tomatoes*
- 1 Cup freshly ground pepper
- 1 ½ Cup Kosher or Sea Salt
- Extra Virgin Olive Oil



PREP TIME
10 MIN



COOK TIME
70 MIN



SERVINGS
8-15 SLICES

Instructions

1 Wash tomatoes. Cut into halves vertically, place on rimmed cookie sheets. Pour approximately 1/2C Olive Oil for each pan and sprinkle with pepper and salt. Roast in oven 375 degrees for 30-45 minutes.

2 Process in a food mill (this separates the sauce from seeds and skins). Ladle sauce into hot canning jars, leave ½" head space using a wide mouth funnel. Wipe rims of any excess sauce, cover with hot flats and rings. Do not overtighten the rings.

3 Water Bath
Amounts of jars, etc

4 Process pints 35 minutes and ½ pints 20 minutes in boiling water canner. Carefully lift jars from canner after processing time. Place on a clean kitchen towel. Cover with another kitchen towel to keep drafts from cooling them too fast. Label and store.

- * Roma tomatoes have more flesh. Regular tomatoes will have more juice and may not make a sauce as thick.
- Sea Salt or Kosher Salt - Iodine free. Using salt with iodine will make any of your liquids cloudy.
- EVOO - using a light extra virgin olive oil will enhance the flavor of the tomato. Using a heavy oil may overpower the fresh, light aroma and flavor.
- Wash tomatoes in clear tap water and remove stems.
- Roasting time depends on your taste preference. The longer the time the more 'roasted' or 'charred' flavor will develop.
- Food Mill is my favorite way and gives an excellent texture to the sauce. However, a rotary food mill or potato ricer will separate the skin and seeds from the sauce. Using a blender will give the sauce more of a tomato soup texture.
- Filling the jars - be sure to leave 'head space'. Fill the jars to at least ½" below the rim. This allows for the sauce to expand during the water bath process. Overfilling will cause leakage and improper sealing of the jars.
- Lids and Rings - wipe the rims of the filled jars with a damp, clean cloth to remove any spills. Place the heated lids and secure with the heated rings. Hand tighten to secure the lids in place.
- Removing jars from the water bath with the lifters, place on a clean kitchen towel. Placing hot jars on a cold surface may crack the jar or cause the bottom to break. Cool slowly to room temperature by avoiding drafty areas.
- Label with the name and date. Store in a cool or darkened area for future use.

This recipe presents a straightforward sauce that offers versatility, enabling you to incorporate various spices as needed in your upcoming dishes.

I make some ½ pint jars to use for pizzas or enchiladas and keep the pint jars for sauces and soups.