



# All Those Details Recipes

Organization Breeds Creativity

## ✘ Tomato Sauce from Scratch (or not) ✘

### Ingredients

15 whole tomatoes, or 2 cans whole  
peeled tomatoes  
2 cans tomato paste  
1 onion  
basil & oregano  
4 cloves garlic

salt & pepper to taste  
1 lb hot italian sausage  
1 lb mild italian sausage  
2 cups mushrooms  
1 green pepper

### Details

1. If using canned tomatoes, skip to step 6! If not, bring a large pot of water to a boil. While waiting, cut a small X in the bottom of each tomato (only piercing the skin).
2. Place the tomatoes in the boiling water for 10-20 seconds, then place into an ice water bath for a minute or two. The skin should peel right off. If not, drop back into the boiling water for a few seconds.
3. Seed Tomatoes. Cut tomatoes in half and squeeze/scoop out seeds over a strainer that is over a bowl (to catch the juice).
4. Use fingers to scoop out seeds from sections of tomato.
5. Once the tomatoes are peeled and seeded, set aside. They can be frozen if you don't want to make sauce right away.
6. Chop onion, and other veggies.
7. In a deep frying pan or pot, brown italian sausage and cook onions
8. Add tomatoes, using fingers to break apart large pieces. Add tomato paste and some tomato juice.
9. For "simple" sauce, simmer for 30-45 minutes adding olive oil, garlic & basil at the end.
10. For "super" sauce, add mushrooms, green pepper, garlic and any other veggies. Let veggies soften as sauce simmers for 30-45 minutes. Stir occasionally.
11. Add spices close to meal time. Add more tomato juice if sauce thickens too much.

*Yields about 4 cups of sauce*

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