

## **Nonna's Salse Marinara**

*The best time of year to get the ingredients is July or August. You should jar enough for entire year. The below ingredients will make twelve 16oz mason jars of pasta sauce.*

*1 bushel fresh San Marzano plum tomatoes: find long and thin ones that are plummy - very red will mean more tomato meat inside rather than water/tomato juice.*

*Ask people in store which tomatoes are best. If they are nice, they will tell you, but do not tell them why you are asking so you do not have to tell them your sauce recipe. Remember, this is family secret.*

*2 white (medium) onions - chop small or long (if you chop long and someone doesn't like them in sauce, they can pull them out)*

*12 cloves of garlic*

*parsley & basil to your liking*

*3 cups of olive oil*

*Wash tomatoes and paper towel dry them.*

*Cut tomatoes in half (take seeds out with spoon or your fingers if you have gloves). Then cut tomatoes into fours.*

*You should cook one bushel in two halves. Take half bushel and boil them with one cup of water for 10-15 minutes.*

*Strain and grind tomatoes through machine (it's called a mouli legumes there, I think) - put foil on side so skins and outside of tomato do not get everywhere.*

*Add onion and garlic to paste and cook for 1 hour (1 onion, 6 cloves of garlic).*

*Add parsley and basil and cook for another hour and half.*

*Add olive oil at end (1½ cups), and cook for another half hour (3 hours total).*

*\*Add salt to the sauce throughout to your tasting – DO NOT PUT TOO MUCH!*