



# *Tomato Sauce*

## The Ingredients

2-3 plum tomatoes

3 basil leaves

3 garlic cloves crushed

1 jar strained tomatoes

4 teaspoon extra virgin olive oil

1/4 cup of water

Salt to taste

## Method

Core the tomatoes and puree in a food processor with the basil leaves (or chop tomatoes and basil very finely and stir together). Stir in the garlic, strained tomatoes and 2 teaspoons olive oil and season well. Add 2 teaspoons of olive oil to a saucepan and add garlic. Once simmering add the plum tomato mixture, strained tomatoes, water and salt, partially cover and simmer for 1-3 hours.

Use fresh or store in the refrigerator up to 1 week or freeze.