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## Slow Cooked Tomato Sauce

*Late summer tomatoes have a sweetness that makes a delicious deep flavored, slow cooked tomato sauce. Although the sauce may take nearly 3 hours to complete, it is worth every minute. This simple sauce is good on pasta, in soups and chili or it can be used as a base for other sauces. Enjoy some now and freeze the rest for a cold winter day when you're craving a bit of summer on your plate.*

10 pounds of red tomatoes, prefer Romas or Health Kicks but any ripe red tomato will work  
5 sprigs of fresh oregano  
5 sprigs of fresh thyme  
Salt

Rinse the tomatoes and cut them in half.

Place them in a very large pot over medium high heat.\*

Cook, stirring occasionally, for 30 minutes.

Tie the oregano and thyme together with kitchen string and place the herb bundle in the pot.

Continue cooking the tomatoes for another 30 minutes or until the tomatoes are very soft.

Turn off the heat and run the cooked tomatoes with their juices through a food mill using a medium disk.

Pour the tomato liquid into a large deep skillet and simmer the puree on medium high heat, stirring occasionally, until it is reduced by  $\frac{1}{4}$  of its original volume. This may take up to 2 hours.

Add salt to taste.

***Makes 12-15 cups of sauce depending on how long you reduce it.***

\*I have a gas stove and use a flame tamer when I cook the tomatoes and simmer the sauce to avoid scorching the sauce.

*Victoria Wesseler*