



Recipe # 021

## Tomato base sauce

(Recipe by Jamie Oliver)

<b>Approximate servings</b>	makes 16 gallons
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<b>Ingredient</b>	<b>Instruction</b>	<b>Amount</b>
Olive oil		3 cups
Yellow onion	peeled and diced	9 pounds
Zucchini	trimmed and shredded	4½ pounds
Butternut squash	peeled, seeded and shredded	4½ pounds
Carrots	peeled, trimmed and shredded	4½ pounds
Red bell pepper	cored, seeded and diced	1 pound
Dried oregano		2 tablespoons
Bay leaves		5
Whole or diced tomatoes in liquid		20 #10 cans
Salt		¼ cup
Ground black pepper		2 tablespoons

### Method

- Heat the olive oil in the tilting kettle set to 375°F.
- Add the onions, zucchini, squash, carrots, and pepper.
- Cook until softened, about 10 minutes.
- Add the oregano, bay leaves, tomatoes, salt, and pepper.
- Heat to boiling then adjust the heat to simmering.
- Cook until lightly thickened, about 30 minutes.
- Puree until smooth with an immersion blender.
- Cool then chill.