

Spaghetti Sauce for canning

Ingredients:

- (1) #10 can – 111 oz. Tomato Paste
- (2) #10 cans – 105 oz. Tomato Sauce
- (2) #10 cans – 6 lb. 6 oz. Crushed Tomatoes

OR

- (2) #10 cans – 102 oz. Whole tomatoes, crushed by hand
- 1/3 cup salt
- 1/4 cup granulated sugar
- 1/4 - 1/2 cup crushed black pepper (to your taste)
- 1/4 - 1/3 cup garlic powder (to your taste)
- 1/4 cup Oregano flakes
- 1/4 cup crushed Basil flakes
- 1/4 cup Parsley flakes

(*Optional: 1/4 cup whole rosemary, 1/4 cup whole thyme, 4 – 6 Tbsp. powdered sage)

Directions:

In a LARGE stock pot, combine all ingredients with (1) #10 can hot tap water. (You may add more if you like a thinner sauce). Heat on the stove, stirring frequently to prevent scorching. The sauce must be very hot all the way through.

Put canning lids and rings into a small sauce pan of water and heat. Do not boil the lids.

Ladle hot sauce into hot, sterilized canning jars. Wipe the rims, put on lid and ring. Tighten ring to “finger tight” – don’t over-tighten.

Carefully place jars into canner which has 3 or 4 inches of hot water already in it. Once jars are in, carefully add hot water to the canner until the lids are covered by 1/4” of water. Put lid on canner and bring water to boil. Once the canner has reached a good fast rolling boil, set a timer for 40 minutes processing time.

At the end of the 40 minutes, carefully lift the canner lid away from you so that you don’t burn yourself. Carefully lift the hot jars out of the canner and set somewhere to cool out of a draft. Allow the jars to cool then check the lids to see if they move or “pop”. If they have not sealed you’ll need to refrigerate the sauce and use it within a few days.

Wipe all the jars clean, re-tighten the rings, and store in a cool dry place out of direct sunlight.

This recipe makes 18 – 22 quarts, depending on thin you have made it. The sauce will keep at least one – two years.

If you see bubbles or froth when you open the jar, or smell an “off” odor, do not use the sauce. Immediately discard it. You CAN re-use the jars and rings after washing and sterilizing.

This sauce is good for all pasta dishes and pizza that call for a marinara, or red Italian sauce.

When preparing the sauce for a meal, you can add:

- Browned ground beef or bulk pork sausage
- Smoked or Italian sausage cut in 1” pieces
- Sautéed onions, green peppers, and/or mushrooms

