

Marinara Sauce for Freezer Cooking

Ingredients

1 cn tomatoes, peeled in juice
(16-ounce) coarsely crushed
1/3 c olive oil
6 garlic cloves, crushed
3 onions, medium, chopped
4 carrots, finely chopped
2 T basil, dried
1 T oregano, dried
2 t salt
1 t pepper

Instructions

Heat oil in a 5-quart or larger pot over medium heat. Cook garlic, onions and carrots, stirring occasionally, until soft. Stir in tomatoes and juice, basil, oregano, salt and pepper. Bring to a boil.

Reduce heat and simmer rapidly, uncovered, stirring occasionally, for about 1 1/2 hours or until sauce is very thick and reduced by about half.