



Tomato Sauce

(When you have a glut of tomatoes)

2 tbsp vegetable oil,
1 medium onion, finely chopped,
2 cloves garlic, crushed,
700g ripe tomatoes, finely diced,
2 tbsp tomato puree,
200ml red wine,
2 tsp mixed dried herbs,
½ tsp freshly ground black pepper.

1. Heat the oil in a frying pan, add the onion and garlic, and sauté them gently for 5 minutes. Add the tomatoes and cook over a moderate heat for a further 5 minutes. Add the tomato Puree, red wine, herbs and pepper to the pan. Let the sauce simmer, uncovered, for Another 15 minutes.
2. Freeze the sauce in quantities appropriate to the numbers you cook for, or bottle and heat-seal.

It will keep fresh in the fridge for 2-3 days. This is useful for pasta sauces and can be used for Pizzas, Lasagne or for your own recipes. You can also beef it up a bit by adding chillies, more garlic, herbs or paprika.