

# Early Girl Tomato Sauce

5lb early girl tomatoes, core removed

1 cup minced garlic

2 cup onion, small dice

1 cup celery, small dice

1 cup carrot, small dice

¼ cup fennel seed

3 tbsp tomato paste

2 cups white wine

10 oz extra virgin olive oil

1 gal water

1 cup fresh oregano, leaves only

Salt (to taste)

Pepper (to taste)

In a large pot, bring water to a boil to blanch the tomatoes and prepare an ice bath for cooling. Cook the tomatoes in the water for roughly 60 seconds, then move to the ice bath to cool rapidly.

Peel the skins from the tomatoes and discard, or dehydrate for a lovely powder.

In a large sauce pot, heat the olive oil until hot. Add the garlic and brown, but be careful to not burn, stirring continuously for roughly 60 seconds over medium heat should help achieve perfect caramelization. Add the onion, carrot, and celery, and sweat for another few minutes, until the vegetables soften. Once softened, add the fennel seed and toast until fragrant. Deglaze with the white wine until the pan becomes dry and the wine has evaporated. Add the tomato paste and cook for about 3 minutes. Add the peeled tomatoes to the pot and the water. Let the tomatoes simmer gently, stirring often and mashing the tomatoes as the cook to release their juices. Cook for 2-3 hours, or until desired flavor is achieved.

When cooked fully, season with salt and pepper, then finish with the fresh oregano.

Store for up to two weeks, or freeze forever.

