

TIM FARMER'S COUNTRY KITCHEN

MARINARA (CANNED)

*10 pounds of tomatoes
1/2 yellow sweet onion,
chopped
1/2 shallot, chopped
4 garlic cloves, minced
4 tablespoons dried basil
2 1/2 tablespoons dried
ground fennel
1 tablespoon oregano
4 tablespoons sugar
Pinch of salt*

Make slit in tomato and boil in hot water for 30 seconds. Remove skin and place in large pot. Add rest of ingredients and bring to a boil then reduce to a simmer for 2 hours. Pour into large jars, wipe rim and seal lids. Place in hot bath 35 minutes for pint jar and 40 minutes for quart jar.

Remove from hot bath and let cool. Remove out ring so you don't get a "false seal". Make sure lid is secured tight, label with date and store for up to one year.

