



Garden Fresh Farm Recipes

Tomato Basil Marinara for Canning

When our garden is overloading us mid-summer we capture the flavors of Roma tomatoes, basil and peppers so we can use it for the rest of the year. This is a basic sauce and can be used as a building block for many dishes. We use our homemade marinara with our eggplant Parmesan, Lasagna stuffed chicken breasts and with meatballs over pasta.

Yield: 36 pint jars

Ingredients:

45 cups skinned chopped tomatoes
9 stalks celery shredded
6 large onions shredded
9 carrots shredded
9 cups of basil, chopped fine
9 cloves garlic
6 bell pepper shredded
8 tsp salt
2 1/2 tsp freshly ground black pepper
2 1/2 tsp hot pepper flakes
Parsley
1/2 cup balsamic vinegar
1/4 tsp bottled lemon juice per jar



Directions:

Combine all ingredients in a large cooking pot. Stirring occasionally, bring to a boil and cook for approximately 60-90 minutes until reduced and thickened.

Put 1/4 teaspoon lemon juice in each canning jar. Fill sterilized jars with marinara. Water processing boiling bath for 35 minutes.

Note: Lemon juice is required to bring the pH of the marinara to a safe place for shelf storage. It's best to use bottled lemon juice instead of fresh as it has a more consistent acidity.

Process 15 minutes in a hot water bath.