
Quick Home Made Tomato Sauce

Recipe source: Modified from SAKGP Shared Table Tomato Sauce recipe

Fresh from the garden tomato passata, garlic

<u>Equipment</u>	<u>Ingredients</u>
metric measuring scales, cups and spoons	500g tomato passata
clean tea towel	1 apple, peeled and grated
chopping board	½ cup malt vinegar
cook's knife	1 onion, peeled and grated
vegetable peeler	2 garlic cloves, finely chopped
grater	2 cm piece ginger, peeled and finely grated
fine grater	1 clove
large pot	1 bay leaf
wooden spoon	½ tsp ground allspice
stick blender	¼ cup brown sugar, firmly packed
sterilised glass bottle with lid	1 tsp salt

What to do

Peel 1 onion and grate.

Take skin off 2 garlic cloves and chop finely.

Peel and grate 1 apple.

Add the tomato passata to a large pot.

Add the grated apple, malt vinegar, onion, garlic, ginger, clove, bay leaf and ground allspice to the pot.

Bring to the boil then simmer over a medium-low heat for 30 minutes, stirring occasionally.

Remove from heat and allow to cool to room temperature for about 5 minutes.

Discard the bay leaf. Use the stick blender to create a fine puree and return the pot to the cooktop on medium heat.

Add ¼ cup brown sugar and 1 tsp salt and simmer for 10 minutes, stirring occasionally.

Transfer to the sterilised bottle and seal.

Use on sausage rolls. ENJOY!