



Marinara Sauce

 8 servings  25 minutes

Ingredients

8 cups tomatoes diced & peeled
1/2 cup onion, diced
2 Tbsp green pepper
1 Tbsp fresh garlic, minced
1 Tbsp fresh basil chopped
1 Tbsp oregano
1/8 cup lemon juice
1/8 cup rice vinegar

Yummy fresh marinara sauce that lasts for months. Canning preserves food so you can enjoy fresher winter meals.

Method

1. In a large pot, cook tomatoes 60 minutes. Skim off excess water.
2. In the same pot, add all other ingredients. Cook 15 minutes.
3. Sterilize jars. Pack sauce into jars leaving 1/4 inch space at top. Run a knife or spatula around edges to remove air bubbles. Clean off top rim of jars with a clean cloth.
4. Can for 45 minutes. Boil with 2 inches of water covering tops of jars.
5. Remove jars and cool for 20-30 minutes. Make sure all jars have sealed properly by pushing in center of lid to see if it moves or not. If it still pushes in then place that jar back in the boiling water another 15 minutes and try again.
6. Store in a cool dry area for up to 18 months.