

CHEF TOM'S HOME-MADE SPAGHETTI SAUCE

(Anything Canned Need Not Apply)



Ingredients:

1	Small	Acorn Squash	1	Tbl	Worcestershire Sauce
2	Tbl	Olive Oil, divided	2	Tsp	Salt
14	Pounds	Roma Tomatoes	¼	Tsp	Black Pepper
1	Tbl	Fresh Basil, minced	2	Tbl	Brown Sugar
2	Tbl	Dried Oregano	8	Cloves	Garlic, peeled & minced
3	Each	Bay Leaves	1	Medium	Green Pepper, chopped
½	Cup	Red Wine	1	Medium	Onion, peeled & chopped

Directions:

1. Cut squash in half and remove seeds. Rub 1 Tbl olive oil on cut side and place face down on a cookie sheet lined with parchment. Roast at 350° for 45 to 60 minutes. Remove from oven and let cool slightly, then remove squash from skin and set aside.
2. Place 6 tomatoes at a time in boiling water for 30 seconds. Remove and place in ice water. When cool enough to handle, remove skin and cut in half lengthwise. Repeat until all tomatoes are scalded and peeled. Remove seeds, rough chop the tomatoes and place in strainer to drain.
3. Saute onion and green pepper over medium heat until onion begins to soften. Add garlic and cook 2 more minutes, just until it begins to soften and gives off that great garlic aroma. Add to crock pot.
3. Stir wine, Worcestershire sauce, basil, oregano, bay leaves, salt, pepper, tomatoes, and brown sugar in crock pot. Simmer on high overnight. Remove bay leaves, add squash and puree (in batches) in food processor.

If you'd like to make this a sauce with chunky vegetables, saute sliced mushrooms, chopped summer squash and zucchini with the onions and green peppers. Don't add them until the tomatoes and squash have been pureed. After adding them, simmer the sauce another hour to allow the flavors to meld. To make this a meat sauce, add cooked ground beef, ground turkey or Italian sausage after the tomatoes and squash have been pureed.

Admittedly, this is a long and laborious process...but well worth it.