

RAGU TOMATO SAUCE

½ bushel of tomatoes
2 jalapeño peppers
2 cup vegetable oil
1 entire bulb of garlic
4 green peppers
3 lbs of onions
½ cup canning salt
1 tsp basil
¼ cup oregano

½ to 1 1/2 cup sugar(start with ½ cup and add ½ cup after sauce has simmered awhile)

INSTRUCTIONS

Cook onions, garlic, and green peppers in oil for ½ an hour. Put through blender. Put tomatoes through blender. Boil everything together until desired consistency. Add 1 large can tomato paste. Put in jars and process. Quarts 25 minutes. Pints 15 minutes

