All-Purpose Tomato Sauce

It says it in the name. Our All-Purpose Tomato Sauce is perfect for almost any tomato-based dish. Pizza, pasta, and even fish taste amazing with this recipe. Skip the canned sauce and reach for your NESCO Dehydrator and Fruit Roll Sheets to make your most memorable sauce yet. Tip: use farmer's market vegetables for the freshest flavor.

Your Key Ingredients:

NESCO Dehydrator
NESCO Fruit Roll Sheets

Grocery Ingredients:

Chop or grind

4 large green peppers
15 lbs. tomatoes
3 large onions
3 large carrots
2 garlic cloves
1 jar pimentos

Instructions:

1. Wash and core 15 lbs. of ripe tomatoes and chop in a blender.
2. Mix all ingredients together, then blend in portions until smooth. Press through a strainer to remove any pulp.
3. In a very large pot bring mixture to a boil over medium heat. Boil gently, uncovered for about 5 hours. Stir often to prevent scorching. Mixture should be thick enough to mound on a spoon.
4. Ladle onto **NESCO® Fruit Roll Sheets**. Place in your **NESCO®**

Dehydrator on dehydrator trays. Dry at 140°F until crisp. Powder in blender to use as instant soup, sauces, and paste.

Add different amounts of water to make:

Tomato Paste = 1 tsp. powder, 1 tsp. water
Tomato Sauce = 1 tsp. powder, 3 tsp. water
Tomato Soup = 1 tsp. powder, 1 tsp. water, 2 tsp. cream
Tomato Juice = 1 tsp. powder, 1/2 cup water