

Slow Cooker Pasta Sauce Recipe

- 17 lbs tomatoes
- 1 large onion
- 1 large bell pepper
- 1 Hungarian Wax Pepper
- 1 Tablespoon olive oil
- 2 ½ teaspoons of table salt
- ¼ teaspoon of black pepper
- ½ teaspoon of red pepper flakes
- 2 heaping Tablespoons of Italian seasoning
- 1 heaping Tablespoon of Oregano
- 10 fresh basil leaves (or 1 teaspoon of dried basil)
- 2 teaspoons of garlic powder
- 1 large or 2 small bay leaves

Pre-heat your roaster to 180 degrees F and spray with non-stick cooking spray. Wash all of the vegetables in cold water.

Pour in 1 Tablespoon of olive oil into the roaster. Cut up the onion into 1-inch chunks and the peppers into strips with seeds and ribs removed. Core the tomatoes and cut into 1-inch chunks and place into roaster. Cover vegetables with the remaining seasonings and then stir so that everything is coated well. Place on lid and slow-cook for 24 hours.

Blend up sauce and then can or store as you best see fit.

Makes around 14 pints.