

CLASSIC TOMATO PASTA SAUCE BY JO'S KITCHEN

This delicious Jo's Kitchen sauce is great with pasta, as a base to a ragu, or add cooked sausage, chicken or beef to it. You can also use it on your next margherita pizza or chicken parmi. Like to spice things up? Add a little chilli! This pasta sauce is freezer friendly too. Use crushed or finely chopped tin tomatoes for the best result. Diced tomatoes will work but the sauce will be a different consistency due to the varying size of the diced tomatoes. Makes 2-3 serves.

Ingredients:

800 gram tin crushed tinned tomatoes
2 tbsp olive oil
2 tbsp butter
1 large onion, diced
5 cloves garlic, crushed
1 tbsp Italian herbs
1 tsp onion powder
1 tsp garlic powder
1 tsp paprika
1/2 tsp salt
1/2 tsp cracked pepper
1 tbsp AUSBARREL Original
1/2 cup water
1/3 cup fresh basil, finely chopped



Method:

Heat oil and butter in a saucepan over low heat. Add onions and cook until soft. Add garlic and cook for 1 minute.

Add crushed tomatoes, water, AUSBARREL Original, spices and bring to a slow simmer. Simmer for 15 to 45 minutes.

Stir occasionally. If sauce appears too thick add a little more water. Stir in fresh basil and simmer for a further 5 minutes.

Cook time varies with this recipe, the longer you simmer, the deeper the flavour so if you have time, simmer for 45 minutes. If the sauce thickens too much, just add a little water.