

TOMATO SAUCE FOR 8TH GRADE PIZZA EXTRAVAGANZA!

6 ONIONS - PEELED + DICED

6 CARROTS - PEELED + DICED OR SHREDDED

6 CELERY RIBS - DICED

2 CUPS OLIVE OIL

8 BAY LEAVES

2+ TEASPOONS RED PEPPER FLAKES

6 CANS TOMATO PASTE

24 LARGE (28 OZ.) CANS TOMATO PUREE'
(SAN MARZANO TOMATOES ARE BEST)

THIS WORKS BEST DIVIDED IN TWO LARGE STOCK POTS.

SAUTE' THE ONIONS, CARROTS, CELERY, BAY LEAVES
AND RED PEPPER FLAKES IN HEATED OLIVE OIL.

WHEN SOFT ADD THE TOMATO PASTE AND COOK TILL
IT JUST BEGINS TO BROWN. ADD THE TOMATO
PUREE' AND SIMMER OVER LOW HEAT FOR 1-2
HOURS.