



Slow Cooker Tomato Sauce

INGREDIENTS

106 oz. can peeled tomatoes
1/4 cup extra-virgin olive oil
3 tablespoons dried parsley
3 tablespoons dried basil
1 1/2 tablespoons oregano
3 cloves garlic
6 bay leaves
1 1/2 tablespoons salt
1/4 teaspoon pepper

DIRECTIONS

1. 6 quart Slow Cooker needed for this recipe.
2. Pour canned tomatoes in the slow cooker. Use an immersion blender to crush the tomatoes.
3. Add the remaining ingredients and mix together. Set slow cooker to LOW and cook for 8 to 10 hours.
4. Remove the bay leaves from the sauce. The sauce can be used for lasagna, pizza sauce, pasta, etc. You can save the sauce in the freezer for up to 4 months.