

Family-Style Winter Tomato Sauce

This pot of fabulous tomato wine sauce simmers all day. Because of the amount it makes, you must use a large slow cooker. Serve over penne, ziti, or shells, or use in lasagne or baked pasta dishes. This will keep in the freezer up to 3 months.

Cooker: Large round or oval

Setting and Cook Time: LOW for 8 to 10 hours; herbs and seasonings added at 6 to 7 hours

Makes 18 cups

Six 28-ounce cans diced plum tomatoes, with their juices

1 1/2 cups dry red wine, such as Zinfandel

3/4 cup olive oil

6 cloves garlic, minced, or to taste

1 tablespoon sugar

1 tablepoon salt

1/3 cup shredded fresh basil

1 tablespoon dried oregano

2 teaspoons red pepper flakes

1 teaspoon chili powder

Freshly ground black pepper to taste

1. Place the tomatoes, wine, oil, garlic, and sugar in the slow cooker; stir to combine. Cover and cook on LOW for 8 to 10 hours, adding the herbs, salt, red pepper flakes, and chili powder about 2 to 3 hours before serving.

2. Use a handheld immersion blender to purée the sauce in the insert or remove it to a food processor or blender to puree; you can leave it a bit chunky or make it very smooth. Season with pepper.