



UGLY ORGANIC TOMATO SAUCE

8 4-OZ. PORTIONS AT \$1.35/SERVING

If you want to buy organic produce but can't fit it into your budget, then troll the farmers markets during the last minutes for deals on the "ugly" produce. Farmers are happy to give you a discount if your savvy enough to take them off their hands.

- ¾ cup onion, chopped
- 1 clove garlic, minced
- 3 Tbsp. olive oil
- 2½ lbs. ugly local tomatoes (\$3.50/lb)
- 1 (6 oz.) can tomato paste
- 2 cups water
- 2 tsp. dried oregano, crushed
- 1½ tsp. salt
- 1 tsp. ground fennel seed
- ½ tsp. black pepper
- 1 bay leaf

In a medium saucepan add onion, garlic, and oil. Saute over medium heat until onions are translucent. Stir in all the remaining ingredients and simmer uncovered for 30 minutes. Remove the bay leaf and use immediately or water bath process in sterilized containers for pantry storage. Also freezes well in single serve portions for easy use.

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