

Homemade Tomato Sauce

If you'd like to skin all your tomatoes I think the easiest way to do so is to rinse your tomatoes and then cut a little x into the bottom and then freeze them.

Once they're frozen rinse them in hot water and the skins will slip off.

If you don't have time for that then you can leave the skins on, but they will be in the sauce. I find its less of a struggle to leave the skins on with cherry tomatoes, but with larger tomatoes you may want to freeze and skin them.

Place your tomatoes in a pan on the stove top over medium high heat. Add salt, pepper, garlic, and Italian seasoning to your taste. Then, use a potato masher to mash the tomatoes. Add a little cornstarch (like two tsps.) and chopped onion (I prefer yellow or white) and cook and stir until it comes to a boil. Turn off heat and continue to stir. Let sit a few minutes until thickened.