

## OLD MAN'S PIZZA SAUCE

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This is a natural extension of my work with pizza. I don't know if I am EVER going to get this one just PERFECT, but that is the fun of food experimentation. I think I started messing around with sauce about 2 ¼ years ago (Has it been that long?). This recipe reflects some of the stuff I have learned since then.

By the way, canned versus fresh tomatoes? For some reason, I really wanted to go with fresh for this one. I know, I know, good tomatoes are not always in season and canned tomatoes, much like frozen veggies, supposedly get them at peak ripeness, but whaddya gonna do? I am, however, becoming increasingly interested canning veggies so one of these I may start canning my own.

2020-08-08 (Saturday): Bumped the salt down to 1 ½ TSP from 2 TSP

### INGREDIENTS

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<u>Qty.</u>	<u>Unit</u>	<u>Item</u>
2	lbs	Roma Tomatoes
1 1/2	TSP	Morton's Kosher Salt
1	TSP	Black Pepper
2	Cloves	Garlic
2	TBSP	Extra Virgin Olive Oil
1 1/4	TSP	Dried Basil
3	-----	Canned Anchovy Filets
AR	-----	Ice

Salt is probably my biggest variable here. I should really specify it by weight since salt weight by volumes can vary widely among different types and even brands of the same type. That is why I specifically called out both brand and type here

Basil... yes I would prefer it fresh, but I generally don't have access to it. I really need to get my garden going (Yet another item on my list o' stuff to do). I bumped the amount up by ¼ teaspoon for this version of the recipe

The anchovies are new. They should not be overtly noticeable in the flavor, but give it that nice, subtle WOW factor [i]

### SPECIAL TOOLS

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- Big dutch oven
- Sous Vide Machine [ii, iv]
- Food Saver (or similar vacuum sealer) [ii]
- Vacuum seal bags or bag rolls [ii]
- Crock Pot [v]

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## PREPARATION

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### PEELING THE TOMATOES

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- 1) Bring 2 gallons of water to boil in the large dutch oven
- 2) Fill two large glass bowls with ice and water
- 3) Rinse tomatoes
- 4) Cut a small "X" in the skin of the tomato at the bottom
- 5) Drop 2 tomatoes into the water at a time [iii]. Boil for 30 – 60 seconds or until the skin cracks
- 6) Place the tomatoes in the first bowl of ice water for at least 5 minutes
- 7) Drop the next 2 tomatoes into the water at a time [iii]. Boil for 30 – 60 seconds or until the skin cracks
- 8) Place the tomatoes in the second bowl of ice water for at least 5 minutes
- 9) Peel the tomatoes from the first bowl of ice water and set aside
- 10) Peel the tomatoes from the second bowl of ice water and set aside
- 11) Repeat steps 5) - 10) for the remaining tomatoes
- 12) If you are freezing these for later use:
  - a. Prepare a 4 line vacuum seal bag for each 2 lbs of tomatoes
  - b. Vacuum seal tomatoes
  - c. Place in the freezer until needed

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### MAKING THE SAUCE

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- 1) If you are starting with frozen tomatoes:
  - a. Set Sous Vide machine to 120 deg. F and let come to temperature; maybe about 30 minutes depending on your machine
  - b. When Sous Vide reaches temperature, throw in a bag of tomatoes
  - c. Let tomatoes thaw for 1 hour after the Sous Vide machine temperature recovers
- 2) Heat a sauté pan on low for about 5 or so minutes [vi]
- 3) Pull out the Crock Pot and wipe down if it has not been used in a while
- 4) Mince 2 cloves of garlic
- 5) Mince 3 canned anchovy filets
- 6) Add EVO to the pan
- 7) Add the garlic, anchovies, basil, and pepper to pan
- 8) Cook until fragrant and garlic slightly browned. **DO NOT LET THE GARLIC BURN!!!**
- 9) Put tomatoes into the crock pot and break apart with a wood spoon
- 10) Set Crock Pot to HI for 4 hours
- 11) Add oil, garlic, etc from pan to the crock pot and stir well
- 12) Break down any large chunks with the wood spoon
- 13) Stir in the salt a little bit at a time
- 14) Put on the cover and let cook
- 15) When the timer goes off, check the sauce for desired thickness. A good guideline is to draw a wood spoon across the bottom of the pot. If the sauce does not immediately close in behind the wood spoon, chances are it is ready, but use your own judgement for what you like

- 16) If the sauce needs to thicken, reset the crockpot to HI and cover the top with cheese cloth. Cook until the sauce reaches your desired level of thickness
- 17) Place the sauce in a quart Ball jar and let sit in the fridge at least over night
- 18) ENJOY!!!

## NOTES

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- i. Yes, I know what the word is for this, but refuse to use it
- ii. Not required unless you are going to do this recipe in parts
- iii. You might be able to stretch it to 3, but any more than this, the water temperature will drop too much when you drop them
- iv. You may ask yourself, "How Did I Get Here?" And the answer is no, a Sous Vide machine is not totally necessary. I am just using it to thaw the frozen tomatoes. You can just as easily do it with hot tap water OR thaw it in the refridgideezer overnight.
- v. I was not really sure whether to not to call this a "Special Tool" or not, but I have no idea how many people have Crock Pots (slow cookers)
- vi. If you are thawing frozen tomatoes, start this about 20 minutes before the tomatoes are ready

## PICTURES

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