



Ingredients

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| 1 pound baby carrots | 2 16-ounce cans tomato paste |
| 1 bunch celery | Bay leaves |
| 4 large onions, peeled and quartered | Dried basil |
| 3 heads garlic, peeled (not 3 cloves,
3 HEADS of garlic) | Salt and pepper |
| 2 28-ounce cans pureed tomatoes | Dried parsley |
| 2 28-ounce cans diced tomatoes | Dried oregano |
| 2 28-ounce cans crushed tomatoes | Red wine |

What To Do:

In separate batches, run all vegetables through a food processor until somewhat fine. In large stock pot, sauté onions in olive oil until soft. Add garlic, then carrots and celery. Add all tomato items and begin to simmer. Begin to season to taste with all dried herbs, wine and salt and pepper. **DO NOT ADD SUGAR!** The natural sweetness of the carrots is more than enough. Add water as needed to maintain desired consistency. Simmer at least 4 hours, if not longer, stirring constantly so as not to burn the sauce.