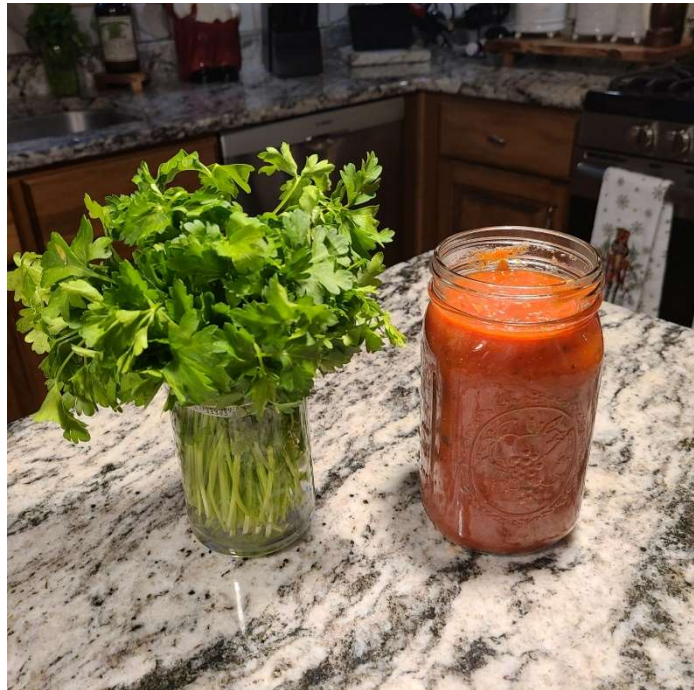


Pasta Sauce

Compliments of Chef Richard's Kitchen

12 Servings

1 28oz can crushed tomatoes
1 15oz can tomato sauce
1 beef bouillon (crushed)
3 tsp sugar
1 ½ tsp dried thyme
1 ½ tsp dried basil
1 ½ tsp dried oregano
1 ½ tsp onion powder
2 tsp garlic powder
¼ tsp black pepper
pinch cayenne pepper
1 Tbsp chopped parsley
½ tsp salt (at the end and taste before adding)



Place tomato sauce and crushed tomatoes into medium saucepan. Stir in remaining ingredients except for salt. The bouillon has lots of salt, so don't add any more until the end.

Bring slowly to a boil, stirring constantly. When boiling, lower heat and cover. Let simmer 20 – 30 minutes.

Pasta sauce can be made in large batches and canned for long storage. If not canned, store in refrigerator.