

Pasta Sauce

A good recipe for using up spare tomatoes

Ingredients

Tomatoes

1 stock cube

1 tablespoon of Worcester sauce

1 teaspoon of brown sugar (optional)

Instructions

To cook:

Remove the tomato skins by putting them in hot water

Roughly chop the tomatoes and put in a saucepan

Add the Worcester sauce and stock cube

Allow to simmer, stirring regularly until the tomatoes break down

Once the tomatoes have broken down, raise the heat to reduce the liquid, stirring occasionally

After about 15 minutes turn off the heat and add sugar if needed

Leave to cool and freeze in re-sealable bags or plastic containers

To defrost:

Put the sauce in a pan and heat gently until thawed.

Raise the heat and bring the sauce to the boil.

You can serve it as it is or add peppers, garlic, onions, olives etc. to your personal taste