

HOW TO MAKE TOMATO SAUCE FOR LONG LASTING | HOMEMADE TOMATOES PASTE

Tomato processing

First, slice tomatoes and peppers to remove seeds and cut the onions as well and put tomatoes in a pan and boil without adding water. Transfer onions and peppers and add some water, cover and boil and after boiling tomatoes for an hour, remove cover and continue to boil for one more hour.

Similarly, remove tomatoes and put it in a strainer and also transfer boiling pepper and onions to a strainer to drain any excess water as well. Cool both tomatoes and pepper and transfer them into a blender and add fresh garlic, ginger and basil and blend together.

Transfer blended paste into large container, add salt, stir and boil for 30-40 minutes and after, fill paste into glass jars, cover and transfer into large pan and cover with water. Boil them for 45 minutes and also transfer tomatoes into plastic and don't fill up them.

Finally, allow them to cool and cover and transfer into a freezer.