

SAUCES, GRAVIES, AND DRESSINGS No.O 004 00
MARINARA SAUCE

Yield 100

Portion 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
93 cal	21 g	4 g	1 g	0 mg	891 mg	66 mg

Ingredient

GARLIC POWDER
 ONIONS,FRESH,CHOPPED
 SHORTENING,VEGETABLE,MELTED
 TOMATOES,CANNED,CRUSHED,INCL LIQUIDS
 TOMATO PASTE,CANNED
 WATER
 BAY LEAF,WHOLE,DRIED
 OREGANO,CRUSHED
 BASIL,DRIED,CRUSHED
 SALT
 SUGAR,GRANULATED
 THYME,GROUND

Weight

7/8 oz
 3-1/8 lbs
 1-3/4 oz
 26-1/2 lbs
 10 lbs
 8-1/3 lbs
 1/4 oz
 1/3 oz
 1/3 oz
 3-3/8 oz
 5-1/4 oz
 1/3 oz

Measure

3 tbsp
 2 qts 1 cup
 1/4 cup 1/3 tbsp
 3 gal
 1 gal 1/3 qts
 1 gal
 6 lf
 2 tbsp
 2 tbsp
 1/4 cup 1-2/3 tbsp
 3/4 cup
 2 tbsp

Issue

3-1/2 lbs

Method

- 1 Saute garlic and onions in shortening, salad oil, or olive oil until tender.
- 2 Combine sauteed onions and garlic with tomatoes, tomato paste, water, bay leaves, oregano, basil, salt, sugar and thyme. Mix well.
- 3 Bring to a boil; reduce heat and simmer 1 hour or until thickened, stirring occasionally. Remove bay leaves before serving. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.