

MARINARA SAUCE WITH CLAMS

Yield 100

Portion 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
95 cal	21 g	4 g	1 g	2 mg	1013 mg	74 mg

Ingredient

GARLIC POWDER
 ONIONS,FRESH,CHOPPED
 OIL,OLIVE
 CLAMS,CANNED,CHOPPED
 TOMATOES,CANNED,CRUSHED,INCL LIQUIDS
 TOMATO PASTE,CANNED
 WATER
 BAY LEAF,WHOLE,DRIED
 OREGANO,CRUSHED
 BASIL,SWEET,WHOLE,CRUSHED
 SALT
 SUGAR,GRANULATED
 THYME,GROUND

Weight

7/8 oz
 3-1/8 lbs
 1-7/8 oz
 12-1/2 lbs
 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
 1 gal 1-7/8 qts
 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 salad oil or olive oil until tender.
- 2 Drain clams and reserve clam liquid. CCP: Refrigerate clams at 41 F. or lower for use in Step 3. Add water to clam liquid to equal 1 gallon per 100 portions. Combine clam liquid with sauteed onions, garlic, tomatoes, tomato paste, water, bay leaves, oregano, basil, salt, sugar and thyme. Mix well.
- 3 Bring to a boil; reduce heat and simmer for 1 hour or until thickened, stirring occasionally. Add clams. Stir and simmer about 5 minutes, stirring constantly. DO NOT OVERCOOK. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher. Remove bay leaves before serving.