

Homemade Tomato Sauce

A sweet, tangy tomato sauce for pies, sausage rolls and chips

DIFFICULTY Easy

COURSE Sauce

CUISINE Australian



PREP
20 min



COOK
90 min



TOTAL
110 min



SERVES
40



FREEZES WELL
Yes

01 Ingredients

- 2kg ripe tomatoes, roughly chopped
- 2 onions, chopped
- 3 garlic cloves, crushed
- 250ml apple cider vinegar
- 150g brown sugar

02 Method

1. Put the tomatoes, onions and garlic in a large heavy-based pot over medium heat. Cook for 20 minutes, stirring often, until soft and pulpy.
2. Add the vinegar, sugar, salt and spices and stir until the sugar dissolves.
3. Simmer uncovered for 60-70 minutes, stirring regularly so it does not catch, until reduced and thick.
4. Blend with a stick blender until smooth, then press through a sieve if you want a very smooth sauce.
5. Return to the heat and simmer for 10 more minutes if it is thinner than you like. Pour into clean sterilised bottles or jars.

04 Common mistakes

- **Not stirring** — tomato sauce scorches quickly on the bottom and tastes burnt.
- **Using watery tomatoes** — they take much longer to reduce; Romas are quicker.
- **Under-reducing** — a thin sauce runs off food; simmer until it coats a spoon.

- 2 tsp salt
- 1 tsp ground allspice
- ½ tsp ground cloves
- ½ tsp cayenne pepper
- 1 tsp ground black pepper

03 Notes & substitutions

- Roma tomatoes are best - they have less water and more flesh.
- Add a chopped apple for extra sweetness and body.
- Reduce the cayenne for a milder sauce, or add a chilli for a spicier one.
- This sauce is not canned; keep it refrigerated or freeze it.

05 Storage & leftovers

FRIDGE	Up to 2 months in sterilised, sealed bottles.
FREEZER	Freezes well for up to 12 months in small containers or ice cube trays.
CANNING	Shelf-stable canning needs a tested recipe and processing method - this one is for the fridge or freezer.