

Rose's Tomato Sauce (Donald's Granny)

2 tablespoon olive oil
1 onion, chopped
3 clove garlic, chopped
10 medium ripe tomatoes (the riper the better)
2 medium carrots (peeled and chopped)
4 tablespoons tomato paste
2 large bay leaves
1 teaspoon white sugar
1/2 teaspoon dried oregano
1/4 teaspoon cinnamon
1/8 teaspoon nutmeg
Salt to taste

Directions

Preheat oven to 350°F.

Place tomatoes and carrots into baking pan, and drizzle with olive oil. Bake tomatoes and carrots for thirty minutes or until the tomatoes start to peel. Let cool down. When you can handle tomatoes peels as go as you can (some peel will not hurt the sauce). Heat olive oil in a saucepan over medium-high heat. Add onion and garlic and cook 2 to 4 minutes, until tender, stirring frequently (do not let brown).

Mix in tomatoes and all residual water the tomatoes left in the baking pan, then add all remain ingredients. Put to low simmer and cook stirring occasionally for one hour, stirring frequently.

For a thicker sauce simply cook longer (I like to go about two hours).