

Category: Marinara Sauce

O-004-00

Sauces, Gravies and Dressings

G4G Color Code

green

Sodium Code

high

Yield

100 Portions (4-!T gallons)

Each Portion

$\frac{3}{4}$ cup (6- $\frac{3}{4}$ oz)

Pan Size and Number

Steam-Jacketed Kettle

Ingredients

Item	Measure	Weight	Approx issue
OIL, OLIVE	!S c u p	2- $\frac{1}{2}$ oz	
ONIONS, FRESH, CHOPPED	2- $\frac{1}{4}$ qt	3 lb	3 lb 5 oz
GARLIC, FRESH, MINCED	1 cup	5 -!T o z	
BASIL, SWEET, CRUSHED	$\frac{1}{4}$ cup + 2 tbsp	0.58 oz	
OREGANO, CRUSHED	$\frac{1}{4}$ cup + 2 tbsp	0.38 oz	
PEPPER, BLACK, GROUND	1 tbsp + 1 tsp	0.32 oz	
THYME, GROUND	1 tbsp	0.15 oz	
TOMATOES, CRUSHED, CANNED	5 gal	42 lb 8 oz	7 - No.10 cans
SUGAR, GRANULATED	1- $\frac{3}{4}$ cup	1 2 -!S o z	
SALT	!S c u p	3 -!S o z	
BAY LEAF, WHOLE	8 leaves	0.04 oz	

Directions

1. In accordance with Armed Forces food safety protocol, reference the Produce Guideline Card for specific wash, sanitize, rinse and handling instructions for each fruit/vegetable in the recipe; this is critically important to ensure the safety of this food.
2. Sauté onions, garlic, basil, oregano, black pepper, and thyme in olive oil for 5 minutes or until the onions are just tender in a steam-jacketed kettle or stock pot.
3. Add crushed tomatoes, sugar, salt, and bay leaves to onion mixture; stir.
4. Bring to a boil; reduce heat. Simmer covered for 30 minutes; stirring occasionally. CCP: Temperature must reach 145°F (63°C) or higher for 15 seconds.
5. Remove bay leaves. Use as directed in recipe or cover and CP: Hold for hot service at 135°F (57°C).

Time

40 min.

Recipe Notes

1. In Step 2, 1-1/2 oz (3 tbsp + 2 tsp) garlic powder or 3 tbsp de may be substituted for fresh garlic.
2. Sauce may be served over cooked pasta, or as an accompaniment to seafood dishes and appetizers.
3. Sauce which is brought to a rolling boil will meet the CCP.
4. The consistency of crushed tomatoes varies between brands; add water as needed to achieve desired sauce consistency (this applies mainly if the crushed tomatoes have a consistency close to that of tomato paste).
5. Do not substitute diced tomatoes for crushed tomatoes.
6. * Sugars represents the total grams of sugar in the recipe, naturally occurring and added sugar together.

Nutrition Facts

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Calories91
Carbohydrates20 g
Sugars*13 g
Protein4 g
Fat1 g
Saturated Fat0.2 g
Cholesterol0 mg
Sodium733 mg
Calcium82 mg
Fiber4.2 g