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Seasoned Tomato Sauce

(/s. . . /s.)

10 pounds tomatoes, peeled, cored and chopped

3 medium onions, nely chopped

3 cloves garlic, minced

1½ teaspoons oregano

2 bay leaves

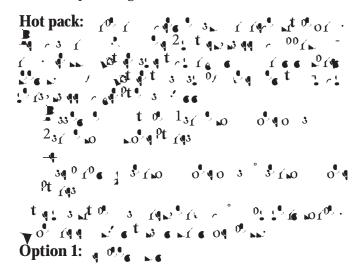
1 teaspoon salt

1 teaspoon black pepper

½ teaspoon crushed red pepper

1 teaspoon pepper

1 teaspoon sugar



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e chart below shows what happens to the pH ratings of various tomato cultivars when dierent acids are added. Note that the pH is not signieantly lowered by the addition of 1 teaspoon of lemon juice per pint.

Tomato variety variety	Original pH	pH a er adding ¼ tsp. citric acid	pH a er adding 1 tsp. lemon juice	pH a er adding 1 tbsp. lemon juice
· 0.	4.4	4.1	4.3	4.1
• of 55 _	4.6	4.2	4.5	4.3
	4.4	4.0	4.3	4.1
	4.5	4.1	4.4	4.2
F (3/3	4.5	4.2	4.4	4.4
* (* * 3(\$**) ** (* 3	4.4	3	4.3	4.1
. 6 6.	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	6, 6, 16,	

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