

FAIRFIELD PUBLIC SCHOOLS DEPARTMENT OF FOOD SERVICES

TOMATO SAUCE (Meatless)
Recipe Name

Vegetable
Component Type

Sauces/Gravies/Seasoning/Mixes
Product Type

Ingredient	50 Servings		100 Servings		For Servings	Directions
	Weight	Measure	Weight	Measure		
Vegetable Oil		1 tbsp. 1 ½ tsp.		3tbsp.		1. Heat oil in steam kettle. Add onions. Cook for approximately 5 minutes.
Dehydrated Onions or Fresh Onion, Chopped	6 ¾ oz.	¼ cup or 1cup 2tbsp.	13 ½ oz.	½ cup or 2¼ cup		
Tomato Paste Tomatoes, Canned Crushed Water	1lb. 2½oz. 3lb. 3oz.	2 cups ½ #10 can 1 cup	2lb. 5oz. 6lb. 6oz.	1/3 #10 can 1 #10 can 2 cups		2. Add tomato paste, tomatoes, water, pepper, parsley, garlic & seasonings. Mix well. Bring to a simmer.
Black Pepper Parsley Flakes Granulated Garlic		¼ tsp. 2tbsp. 1 ½ tsp.		½ tsp. ¼ cup 1 tbsp.		3. Let cook for 25-30 minutes uncovered.
Basil Flakes Oregano Flakes		½tsp. ½tsp.		1tsp. 1 tsp.		4. Let cool before storage or keep warm for service

Serving:: ½ Cup Provides ½ Serving of Vegetables