



Meals in a Jar

Simple & Delicious Marinara

INGREDIENTS

- 1/4 cup olive oil
- 2 large bulbs fresh garlic (smashed)
- 10 pounds fresh tomatoes (I used Roma, Bee Orange, and Early Girl)
- 1/2 T salt
- 14 turns fresh black pepper
- heaping handful fresh basil

DIRECTIONS

- Bring large pot of water to boil.
- With serrated knife, slice an 'x' in the bottom of each tomato.
- Place tomatoes in boiling water for 60 seconds.
- Place in an ice bath (bowl filled with water and ice).
- Remove tomato peels (although this is time consuming, it is SO WORTH the effort).
- Heat olive oil in heavy bottom pot over medium heat.
- Add garlic. Cook until browned (45-60 seconds).
- Add tomatoes, salt, and pepper. Bring to a rolling boil. Reduce heat and simmer for 25+ minutes (the longer the better). Stir regularly.
- Add basil.
- Puree entire pot with immersion blender.
- Enjoy!



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I N G R E D I E N T S

6 cups water	14 cloves fresh minced garlic
1/4 cup pickling salt	10 whole black peppercorns
1 cup vinegar (must be 5% acidity)	5 T dried dill
1/8 cup dried minced onion	6ish pounds fresh cucumbers (I used pickling and salad)

M a k e s 4 t a s t y 1 6 o z j a r s !

D I R E C T I O N S

- Combine all ingredients EXCEPT cucumbers in a large pot over high heat.
- Bring to rolling boil (this creates the brine).
- Remove from heat and let sit until room temperature.
- While waiting for brine to cool, wash cucumbers in an ice bath with 2 T white vinegar.
- Peel, slice into desired shape, and pack cucumbers in containers (I used 16oz wide-mouth Ball jars).
- Stir brine well and transfer into a glass pitcher or spouted measuring cup.
- Fill containers with brine.
- Evenly distribute the goodness that lingers on the bottom of the pot.
- Refrigerate for 4 days for optimal flavor.
- Enjoy!

Refrigerator Pickles