Hardy Spaghetti Sauce Using the Augason Farms Tomato Powder

* Makes Four to Eight Servings
* Easier to Store Tomato Powder compared to Canned Tomato’s or Spaghetti Sauce
* Can be used as spaghetti sauce and or any other tomato based sauce like Pizza Sauce

Recipe:

1. 2 cups of Augason Farms Tomato Powder
2. Between Six to 10 cups of water (depending on how rich you would like your sauce)
3. ½ Tsp Oregano
4. ½ Tsp Basil
5. 2 TBSP Parsley
6. 1 TBSP Garlic Powder
7. 1 TBSP Chicken Bullion
8. 2 TBSP Augason Farms Red & Green Bell Pepper Flakes
9. 1 Tsp Black Pepper
10. 1 Tsp Italian Seasoning
11. 1 Tsp Salt
12. 2 TBSP Dehydrated Onions
13. 1 15oz Can of Diced Tomatoes (Optional)
14. Meat can be added to this sauce (Optional)

Instructions:

1. Place water in a pot and turn on stove burner to bring it up to a simmer
2. Place all of the spices in the water as the water heats up
3. Place the tomato powder in the water once the spices have hydrated and stir until dissolved
4. Place the diced tomatoes in the pan and stir until it comes to a simmer
5. Allow it to simmer for 20-30 minutes to allow all of the flavors to blend
6. Add Sauce to Spaghetti and Enjoy

Video URL: <https://www.youtube.com/watch?v=8FMmC5QVjtQ>

