

Spaghetti Sauce

Number of Students:	75	100	125	150
Canola Oil, Cups.....	½ c.	¾ c.	¾ c.	1 c.
Mushrooms, sliced, Cups	8 c.	10 c.	12 c.	14 c.
Carrots, shredded, Cups.....	6 c.	8 c.	10 c.	12 c.
Garlic Cloves, minced.....	16	20	24	28
Salt, Tablespoons.....	1 ½ T.	1 ½ T.	2 T.	2 T.
Pepper, Tablespoons.....	1 ½ T.	1 ½ T.	2 T.	2 T.
Crushed Tomatoes, 104 oz. Cans.....	4	5	6	7
Dried Parsley, cups.....	¼ c.	¼ c.	½ c.	½ c.
Basil, Tablespoons	4 T.	6 T.	8 T.	10 T.
Oregano, Tablespoons.....	4 T.	6 T.	8 T.	10 T.
Thyme, Tablespoons.....	1 ½ T.	1 ½ T.	2 T.	2 T.
Cumin, Tablespoons.....	3 T.	4 T.	5 T.	6T.
Olive Oil, Cups.....	¾ c.	1 c.	1 ¼ c.	1½ c.
Water, if needed, Cups.....	8 c.	10 c.	12 c.	14 c.

Prep:

- Slice mushrooms. Peel carrots and shred them in the Robot Coupe.
- Peel and finely chop garlic cloves.
- Cover vegetables, label and place in walk-in overnight.

To Cook:

- Heat oil over low flame in two large pots with heavy bottoms. All ingredients should be divided equally between the two pots.
- Add mushrooms, garlic, carrots, salt and pepper to warmed oil and sauté for 8-10 minutes.
- Open cans of crushed tomatoes, pour into each pot of vegetables and stir.
- Reduce heat and bring to a simmer, cook for 5 minutes.
- Stir in Parsley, Basil, Oregano, Thyme, and Cumin.
- Simmer for 30-45 minutes more, stirring frequently. Add water if too thick.
- Just before serving, stir in olive oil for flavor and smoothness of the sauce.