

Tomato-Red Lentil Sauce for Pasta

No. of people: 25

Olive Oil ½ cup
Mushrooms, sliced 1 ½ quarts
Diced Carrots and Celery (¼ inch dice) ½ quart each
Red Lentils 2/3 quarts
Water 4 cups
Crushed Tomatoes 5/6 large can
Oregano 1/6 cup
Basil, dry 1/6 cup
Thyme, dry 1/6 cup
Sugar 1/3 cup
Salt 2 Tbsp
Pepper, black 2/3 Tbsp
Balsamic Vinegar 1 1/3 Tbsp

Directions:

1. Prep the mushrooms, carrots and celery the day before. Store in the walk-in.
2. **Get the lentils going immediately at 5:15 AM.** To do this: rinse the lentils well under running cold water and cook them with the water in a tall stainless steel pot. Bring to boil and skim the foam off the top. Lower the heat and simmer until the lentils are completely soft and begin to fall apart. This could take as long as 45 minutes.
3. At the same time, in the rondo (big, round pot with low sides, pictured here) on medium heat sauté celery and carrots in the olive oil until they soften considerably. Then add mushrooms and herbs and cook for another 15 minutes.
5. When all the veggies are cooked, add the **crushed** tomatoes and lentils (do not drain them). Add the sugar, and the salt and pepper. Bring to simmer on high heat **stirring and scraping** the bottom of the pot **ALL THE TIME**. The sauce will burn if this is not done!
6. If necessary, Adjust the consistency of the sauce by adding a little water. The sauce should have the consistency of a somewhat thick pasta sauce.

Serve the sauce in the large, round, stainless steel vegetable inserts (two for each dining room). Serve the veggie grated “Parmesan” cheese with the pasta.