

Rough Kitchen Roasted Tomato & Chilli Sauce

Makes approximately 2.5 litres

Ingredients

- 2 litres roasted tomato passata
- 2 medium onions, finely diced
- 4 cloves garlic, minced
- 300 mL apple cider vinegar
- 200 g brown sugar
- 2 tsp sea salt
- 1 tsp freshly ground black pepper
- 1 tsp smoked paprika
- 1 tsp mustard powder
- 1 tsp dried oregano
- ½–1 tsp cayenne pepper (to taste)
- 1 tbs Worcestershire sauce (optional)
- Citric acid for bottling (¼ tsp per 500 mL jar)

Method

1. Heat a splash of olive oil in a large heavy-based pot.
2. Add the onions and cook gently for 10–15 minutes until soft and translucent.
3. Add the garlic and cook for a further minute.
4. Stir in the smoked paprika, mustard powder, oregano and cayenne pepper.
5. Cook for 30 seconds until fragrant.
6. Add the roasted tomato passata, vinegar, brown sugar, salt, pepper and Worcestershire sauce.
7. Bring to a gentle simmer.
8. Simmer uncovered for 1–2 hours, stirring occasionally, until the sauce thickens and coats the back of a spoon.
9. Blend until smooth using a stick blender if desired.
10. Taste and adjust seasoning.

Bottling

1. Sterilise five 500 mL jars and lids.
2. Add ¼ teaspoon citric acid to each jar.
3. Fill jars with hot sauce, leaving approximately 10 mm headspace.
4. Wipe rims clean and apply lids.
5. Process in a boiling water bath for 35 minutes.
6. Remove and allow to cool undisturbed for 12–24 hours.
7. Check seals before storing.

Rough Kitchen Notes

Two litres of roasted tomato passata was far too much for pasta alone. Rather than freezing it all, I transformed it into a pantry sauce with vinegar, brown sugar and a touch of chilli. The roasting had already done most of the work, concentrating the tomato flavour and adding sweetness. A long, slow simmer turned it into a rich condiment somewhere between an old-fashioned Australian tomato sauce and a spicy relish. Bottled and stored away, it captures a little of summer for the months ahead.