

Spaghetti Sauce



Ingredients

- 2 cans crushed tomatoes
- 1/2 cup water
- 1/2 onion, minced
- 3 cloves garlic, minced
- 1 tbsp. basil, chopped
- 1/2 tsp. oregano, fresh chopped
- 1 tsp. sea salt
- 1/2 tsp. freshly ground pepper
- 1 tbsp. sugar
- 2 tbsp. olive oil

Directions:

1. Place the Inner pot in the Pressure Pro. Press the **BEEF/CHICKEN** button and sauté the onions and garlic in the olive oil. Add tomatoes and the rest of the ingredients and let cook for 5 minutes without the lid on.
2. Carefully ladle the sauce into the jars 1" from the top.
3. Using a flexible nonporous spatula gently press between the sauce and the jar to release any trapped air bubbles.
4. Clean the rims with white vinegar and seal.
5. Place the jars into the clean inner pot and add water until the jars are covered 1/4 of the way.
6. Secure the lid, close the steam release valve and press the **CANNING/PRESERVING** button pre-programmed for 30 minutes, using the 1 minute button press until it reaches 45 min.
7. When the time runs out and the steam has been released, remove the lid and carefully remove the jars using canning tongs.