HOW TO MAKE TOMATO SAUCE FOR LONG LASTING | HOMEMADE TOMATOES PASTE

Tomato processing

First, slice tomatoes and peppers to remove seeds ans cut the onions as well and put tomatoes in a apn and boil without adding water. Transfer onions and peppers and add some water, cover and boil and after boiling tomatoes for an hour, remove cover and continue to boil for one more hour.
Similarly, remove tomatoes and put it in a strainer and also transfer boiling pepper and onions to a strainer to drain any excess water as well. Cool both tomatoes and pepper and transfer them into a blender and ad fresh garlic, ginger and basil and blend together.
Transfer blended paste into large into large container, add salt, stir and boil for 30-40 minutes and after, fill paste into glass jars, cover and transfer into large pan and cover with water. Boil them for 45 minuts and also transfer tomatoes into plastic and dont fill up them.
Finally, allow them to cool and cover and transfer into a freezer.