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## Seasoned Tomato Sauce

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10 pounds tomatoes, peeled, cored and chopped

3 medium onions, nely chopped

3 cloves garlic, minced

1½ teaspoons oregano

2 bay leaves

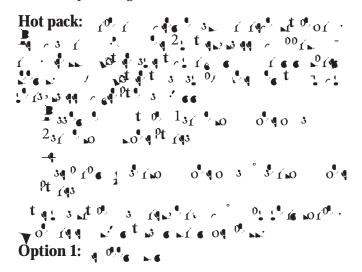
1 teaspoon salt

1 teaspoon black pepper

½ teaspoon crushed red pepper

1 teaspoon pepper

1 teaspoon sugar



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e chart below shows what happens to the pH ratings of various tomato cultivars when dierent acids are added. Note that the pH is not signieantly lowered by the addition of 1 teaspoon of lemon juice per pint.

Tomato variety variety	Original pH	pH a er adding ¼ tsp. citric acid	pH a er adding 1 tsp. lemon juice	pH a er adding 1 tbsp. lemon juice
· 🔥	4.4	4.1	4.3	4.1
• 0. 55 <u> </u>	4.6	4.2	4.5	4.3
r (	4.4	4.0	4.3	4.1
	4.5	4.1	4.4	4.2
P14 313	4.5	4.2	4.4	4.4
<u> </u>	4.4	3	4.3	4.1
6 6	·		6,6,61	

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