Greek Tomato Sauce

Ingredients	Serves 4	Serves 60
Tomatoes - ripe	1 kg	15 kg
Onion - medium	1	15
Garlic clove	1	15
Green capsicum, diced	2	30
Red capsicum, diced	1	15
Mushrooms - chopped	100 g	1 ½ kg
Olive oil	3/4 cup	2.8 l
Water	1 cup	3 ¾ l
Sea salt	1 tbs	1 tsp
Greek oregano (rigani)	1 tbs	1 tsp
Black pepper - freshly ground	½ tsp	pinch

Method

1. Purée or chop together (for a chunkier sauce) tomatoes, onion, and garlic.
2. Combine all ingredients in a saucepan. Cover and bring to a boil over high heat. When the boil starts, reduce heat and cook for 40 minutes, partially covered. Stir occasionally.
3. Turn off heat and let the sauce sit on the stovetop for 5-10 minutes.