Greek Tomato Sauce - with red wine vinegar

Ingredients	Serves 6	Serves 60
Tomatoes	2	20
Olive oil	¼ cup	2 ½ cups (625ml)
Red wine vinegar	1 tbs	10 tbs (200ml)
Sugar - white	1 tbs	10 tbs
Parsley – chopped - fresh	1 tbs	1½ cups
Mint - chopped - fresh	1 tbs	1½ cups
Basil - chopped - fresh	1 tbs	1½ cups
Oregano - fresh	1 tbs	10 tbs (1 cup)
Capers	1 ½ tsp	1 cup
Garlic cloves	1	10
Salt and ground black pepper to taste		
Onions - sliced	1	10

Method

1. Place 3/4 of the tomatoes, half the olive oil, red wine vinegar, sugar, parsley, mint, basil, oregano, capers, and garlic in the bowl of a food processor and process to create a fresh tomato sauce. Season with salt and black pepper; set aside. Chop the remaining tomato; set aside.

2. Heat the remaining olive oil in a saucepan over medium heat, and cook the onions until slightly golden, about 10 minutes.

3. Add chopped tomatoes, then pour in tomato sauce and stir to heat through.