

0 Point Spaghetti Sauce
3 1/4 pounds Roma tomatoes
10 garlic cloves
1 large yellow onion, diced
8 oz mushrooms, diced
1 Tbsp dried oregano
1 Tbsp dried basil
1 tsp pepper
1 1/2 Tbsp salt
3 Tbsp Splenda
1 3/4 cup water
1/8 cup olive oil

Cut tomatoes into eighths. Peel and chop onion and garlic. Wash and chop the mushrooms. In a large pot combine all ingredients and stir to mix. Bring to a boil and then turn down to lowest setting. Simmer for at least 6 hours. The mushrooms should be very slightly firm when done.

Makes about 6-8 servings and can be frozen in serving size portions. The longer it sits, the better it is. Should be made at least 2 day before using to let flavors blend.