

Creole Style Fresh Tomato Sauce *(Slightly spicy)*



Ingredients

2 tbsp. oil or bacon fat.
2 stalk celery, washed and diced
½ cup seeded, diced green peppers
½ cup onion, diced
2 cloves garlic, minced
1 qt. peeled, seeded and diced tomatoes and their juices
1 bay leaf
2-3 sprigs fresh thyme
¼ tsp. ground black pepper
½ tsp. kosher salt
¼ tsp. cayenne pepper.

Directions

1. Heat oil or fat to medium heat.
2. Add the celery, pepper, onions, and garlic. Stir and sauté until vegetables are tender.
3. Add tomatoes and juice. Add the bay leaf, thyme, salt, pepper, and cayenne.
4. Cook slowly while stirring occasionally. Simmer for approximately 30-45 minutes.
5. When the flavor is strong and the sauce has reduced, and thickened slightly, remove the herbs and puree the sauce with either a food mill or mash with a potato masher.
6. Adjust seasoning with salt and pepper.

Yields 2-3 cups

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