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Old Fashioned Tomato Sauce

Ingredients

1 half can tomatoes
1/8 teaspoon soda
1 teaspoon sugar
6 peppercorns
2 cloves
Sliced medium size onion
Pinch of bay leaf
1/2 teaspoon salt
Few grains cayenne pepper
4 tablespoons butter
3 tablespoons flour
1 cup vegetable stock

Preparation

1. Heat tomatoes to boiling point
2. add soda and the seven ingredients following it in the list
3. Cook for twenty minutes
4. Rub through a purée strainer
5. Add the stock
6. Brown the butter in a sauce-pan, add flour and continue browning, stirring constantly
7. Add hot tomato mixture slowly, mix well

Cooks Note

A great old fashioned and slightly cheating tomato sauce