



Posted on 10 October 2012
by ewfood

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
