

# Classic Sauce Tomat (French Tomato Sauce)

6 cups

## Ingredients

2 Tbs butter	1 clove garlic, thinly sliced
2 Tbs flour	1 sprigs of thyme
1 ounces salt-cured pork, diced small	1 bay leaf
½ cup carrots(1-2 carrots), diced	2 tsp sugar
½ cup onions (1/2 med onion), diced	42 ounces whole peeled tomatoes, 28oz juice crushed in a bowl (28oz can & 14oz can)
½ cup celery (3-4 Stalks), diced	1 ¼ cups veal or chicken stock



## Method

Preheat the oven to 350°F

### ***Cook the salt-cured pork:***

In a Dutch oven or other heavy bottomed pot with a lid over medium heat, melt the butter. Add the salt-cured pork and cook, stirring, until the fat melts and the pork lightly browns, 5 to 7 minutes.

### ***Cook the mirepoix:***

Add the carrots, onions, and celery to the pot and cook, stirring occasionally, until the vegetables soften and turn golden, about 5 minutes. Stir in the garlic, thyme, and bay leaf. Add the butter, melt. Add the flour and stir to combine. Cook for an additional 3-4 minutes. Add the stock and bring back to a soft boil.

### ***Add the tomatoes and stock and transfer to the oven:***

Stir the tomatoes into the pot and bring to a boil over medium heat. Add sugar. Cover the pot and transfer it to the preheated oven.

Simmer in the oven for 1 hour. Remove and set the lid slightly askew, leaving a 1/4 inch gap between the lid and the pot on one side. Return to the oven for another hour. (Total time in the oven is 1 ½ hours or 90 minutes.) Remove from the oven, remove the lid, and cool.

### ***Discard thyme and bay leaf:***

Discard the thyme and bay leaf from the sauce.

### ***Puree the sauce:***

Fill the blender, open the top vent, and hold a clean folded dish towel over the opening. Pulse the blender on low speed for 3-4 times and then turn on medium for about 10 second. Blend until smooth.

### ***Store or use the sauce:***

Transfer pureed sauce to airtight containers and store in the fridge for up to 4 days, or place in the freezer for up to 6 months. Use in any recipe that requires a tomato base.