

French Style Tomato Sauce (Bacon laden fresh tomato sauce)



Ingredients

2 strips of raw bacon, chopped
1 stalk celery, washed and diced
1 carrot, washed and peeled, diced
½ cup onion, diced
1 clove 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
½ cup chicken or beef stock
pinch of sugar
1 tbsp. fresh parsley

Directions

1. Chop bacon and put in the bottom of a 4-quart non-reactive sauce pan. Turn to medium heat. Cook while stirring until fat has rendered out of the bacon, and it is crispy.
2. Add the celery, carrots, onions, and garlic. Stir and sauté until vegetables are tender.
3. Add tomatoes and juice. Add the bay leaf, thyme, salt, pepper, and stock.
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 burr mixer.
6. Adjust acidity with a little sugar if needed. Adjust seasoning with salt and pepper. Stir in the fresh parsley.

Yields 2-3 cups

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