

Spicy Tomato Sauce

Description:

Serving Size: 8 LT

Categories: Sauce

Cost Per Serving	
\$	3.01

Action Date Initials

Created: 7/16/2012 CR

Revised:

Amount	Measure	Ingredient	Preparation Method	Product No.
0.200	lt	Olive oil		20-100001607
2.000	kg	Shallots	peeled, sliced	20-100000864
5.000	kg	Tomatoes, fresh	chopped	20-100000855
0.010	kg	Crushed red chilies		20-100001275
0.100	kg	Sugar		20-100001065
0.060	kg	Tomato paste		20-100001217
4.000	lt	Tomato juice		20-100001392
2.000	ea	Tomatoes, canned plums	canned	20-100001218
0.400	kg	Basil		20-100000876
0.100	kg	Salt		20-100001323
0.025	kg	Pepper		20-100001295

Method of Preparation:

- Place a heavy pan on the stove and sauté the shallots.
- Add the chopped fresh tomatoes, cook until softened.
- Add in the dried red chili (use judgment) with the sugar and reduce until slightly thickened.
- Add the tomato paste and juice and cook to a paste.
- Add the tomato juice, plum tomatoes and basil. Bring to a boil and simmer for about 2 hours.
- Blend with a stick blender and strain
- Season to taste with salt and pepper.