

September Member Recipe

Pomodoro Sauce

Francesca's North, Northbrook

Ingredients

28oz Cherry Tomatoes
2 tbsp Extra Virgin Olive Oil
1 tbsp Garlic (chopped)
2/3 C. Yellow Onions (chopped)
1/3 C. Carrots (chopped)
Salt and Pepper to taste

Preparation

1. Chop garlic to a pulp. Repeat with onions and carrots independently
2. Heat olive oil in a stock pot and add prepped garlic, onions and carrots
3. Cook over low heat until vegetables are soft but not colored. Stir often to avoid browning
4. Add tomatoes and bring to a simmer
5. Simmer for 10-15 minutes, then remove from heat and cool rapidly in an ice bath
6. Refrigerate in a closed container for up to 5 days

