

# Marjory's Everglades Tomato Sauce

Recipe courtesy of Beth Roy

## Ingredients

- 2 Tbs olive oil
- 1 medium white onion, finely chopped
- 1 small red onion, finely chopped
- 3 Tbs parsley, finely chopped
- 1 sprig rosemary, left whole
- 20 garlic cloves, minced
- 2 cups Everglades tomatoes, cut in half
- 1 Jamaican bay leaf (3')
- 1/2 tsp salt
- 1/4 tsp freshly ground black pepper
- 3/4 cup dry white wine
- 3 Tbs unsalted butter
- 1/4 cup sweet red wine vinegar (if unavailable, use red wine vinegar + 1/4 tsp sugar)
- Sliver of scotch bonnet pepper, finely chopped

## Directions

1. In a large saucepan, heat oil. Sauté onions and garlic
2. When onions and garlic are translucent, add remaining ingredients
3. Cook for 20 mins or until desired consistency
4. When cooled, remove rosemary and transfer to a high speed blender. Blend until smooth
5. Return to clean saucepan and heat on low
6. Adjust seasonings



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