

TOMATO - MOTHER SAUCE #6

F EASY

Last Modified: 11/28/2016

PREP: 15 Min
COOK: 30 Min
STOVETOP

SAUCE

THIS IS A BASIC FRENCH SAUCE / GRAVY INGREDIENT

QUA	MEASURE	INGREDIENT	PROCESS
1	Oz	Salt Pork	Fine Chop
4	Oz	Sugar Cured Ham	Chopped
2	Slices	Thin Sliced Bacon	Chopped
1	Medium	Carrot (Peeled)	Fine Chop
1	Small	Yellow Onion	Fine Chop
15	Whole	Ripe Plum Tomatoes	Quartered
1	Whole	Dried Bay Leaf	
1	Clove	Garlic	Crushed
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste
2	Tbsp	All Purpose Flour	
2	Cups	Chicken Stock (Swanson)	

PREPARATION

FACTOID	TOMATO Sauce is Mother Sauce #6 out of the five basic French Sauces??? Actually, it was added as a Mother Sauce long after the original five were created. It is bright red and flavorful and can be the base for ANY Tomato based Sauce you need. Makes 8 cups.
HINTS	Serve with Beef, Pasta and Eggplant.
TOOLS	<ol style="list-style-type: none"> 1) Medium Mixing Bowl 2) Food Mill OR Food Processor OR Blender 3) Large Saucepan & Lid 4) Wire Whisk 5) Fine Wire Strainer
PREP	<p>DISH</p> <ol style="list-style-type: none"> 1) Finely chop the Salt Pork and set it aside. 2) Chop the Ham and add it on top of the Salt Pork. 3) Chop the Bacon and add it on top of the Salt Pork. 4) Finely chop the Carrot and add it on top of the Salt Pork. 5) Finely chop the Yellow Onion and add it on top of the Salt Pork. 6) Quarter the Plum Tomatoes and set them aside. 7) Crush the Garlic Clove and set it aside.
1	In a large saucepan over medium high heat, brown the Salt Pork, Ham, Bacon, Chopped Carrot, and Chopped Onions. Add the Tomatoes into the pan, reduce the heat to medium, and cook for 5 minutes. Add in the Bay Leaf and Crushed Garlic. Season the Sauce with Salt and Pepper, to taste, reduce the heat slightly, and continue simmering the mixture for 15 minutes.
2	Place the Flour in a medium mixing bowl and whisk the Chicken Stock into it until the mixture is smooth. Add the Stock & Flour Mixture to the simmering Sauce, stirring constantly, until it is fully incorporated. Simmer the Tomato Sauce, uncovered, for 15 minutes, remove the Bay Leaf, and then press the Sauce through a food mill, set on the fine setting. Or blend until smooth and strain through a fine wire strainer.