

SCHMITT FAMILY FARM

Our Favorite Recipes

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Fresh Tomato Sauce

Ingredients

- 16 ripe tomatoes
- ½ stick butter
- 2 tablespoons flour whisked with water
- 1 onion, chopped
- 2 to 3 cloves of garlic, minced
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- ¼ cup brown sugar
- Handful of cilantro, chopped
- Salt and pepper to taste
- Pinch of oregano, thyme and parmesan cheese

Directions:

1. Place tomatoes in boiling water for 30 seconds to split skins. Peel and place tomatoes in a large pot.
2. Sauté onions and garlic in butter. Add to tomatoes.
3. Add flour and water mixture to tomatoes.
4. Add brown sugar, cilantro, basil, salt, pepper, oregano, thyme and parmesan cheese. Cook for 2 hours.

Serves about 8