

Salsa di Pomodoro con Verdure

Amount	Measure	Ingredient - Preparation Method
4	tablespoons	unsalted butter
1	tablespoon	extra virgin olive oil
1	small-med	onion - very finely chopped
1		celery rib with leaves - very finely chopped
1		carrot - very finely chopped
1	tablespoon	fresh flat-leaf parsley - chopped
2	tablespoons	tomato paste
2 1/2	cups	drained plum tomatoes - peeled, seeded and chopped
1/2	teaspoon	salt
		black or white pepper

Warm 3 tbsps butter with oil in wide pan over med-low heat. Add the onion, carrot celery and parsley. Saute until softened, about 10 minutes.

Stir in tomato paste, tomatoes and salt. Simmer, partially covered, stirring frequently until the mixture has thickened, about 40 minutes. Remove from heat and let cool.

Pass sauce through food mill or processor. Return sauce to pan and reheat gently. Stir in remaining butter and pepper.

Description: "Tomato Sauce with Veggies"