

# Savory Tomato Sauce

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	extra virgin olive oil
1/4	cup	onion - coarsely chopped
2	tablespoons	garlic - coarsely chopped
2	tablespoons	shallot - coarsely chopped
2	tablespoons	fresh basil - coarsely chopped
2	teaspoons	fresh rosemary
1/2	cup	fresh tomatoes (in juice) - chopped
2	tablespoons	V-8 vegetable juice
1	teaspoon	sugar
1/2	teaspoon	nutmeg
1/4	cup	white wine
		salt
		black pepper

In a medium saucepan place the olive oil and heat it on medium high until hot. Add the onions, garlic and shallots. Saute for 3-4 minutes, or until onions are translucent.

Add basil and rosemary, and saute for 1 minute.

Add the remainder. Cook slowly on medium low heat for 15 minutes.

Pour sauce into food processor and blend. Strain thru fine sieve.

Yield: "2 cups"