

Tomato Cream Sauce

A rich sauce made with white wine, butter, and tomatoes with basil.

Yield: 4 quarts

Ingredients

- 2 oz Butter
- 4 each Red onions, diced ¼"
- 2 cups Dry White Wine
- 1 each #10 can Bella Rossa Diced Tomatoes in Juice
- 2 Quarts Heavy Cream
- ¼ cup Fresh basil, chopped
- Salt to taste

Directions

1. In a heavy saucepan melt the butter and sauté the red onions.
2. Add the white wine and let reduce by half.
3. Add the Bella Rossa tomatoes and the heavy cream and reduce by ¼ over low heat or until the sauce achieves desired consistency.
4. Stir in the basil and let set for 5 minutes.

Additional Tips:

To make Tomato Cream Soup, puree the tomato cream sauce in a food processor, pass through a tomato mill, or use a hand held sauce wand. Process the soup until it achieves a smooth consistency. Then add basil at the end.