

Spicy Tomato Sauce

1# unsalted butter

1 giant Spanish onion, thinly sliced

2 tbsp. Kosher salt

$\frac{3}{4}$ c. garlic cloves, crushed

1 #10 can crushed tomatoes

$\frac{1}{2}$ c. Chulula hot sauce

Melt butter and add the salt, onion and garlic and cook slowly until they are super soft.

Add the tomatoes and Chulula and simmer for 20-30 minutes, until slightly reduced.

Blend in Vitamix. Adjust seasoning as needed.