

Tomato Soubise

1 lb butter
1 ½ lbs onion
1 lb garlic cloves
2 Tbsp salt
4 ½ lbs tomatoes
2 cups cream
½ cup agave nectar

1. Over the lowest possible heat, sweat the onion, garlic and salt in the butter until meltingly soft.
2. Add tomatoes and cream and continue to cook 30 minutes.
3. Add agave nectar and puree.
4. Adjust seasoning if necessary.