

Tomato Sauce (yields 1 gallon)

1 lb butter
1 ½ lbs onion, sliced thin
1 lb peeled garlic
4 ¼ lbs tomatoes
2 cups cream
½ cup agave syrup
2 Tbsp salt

1. Cook butter, onions, garlic and salt covered over low heat until garlic has more or less broken down.
2. Add remaining ingredients and stew for 45 minutes.
3. Puree in blender.