

Tomato Butter

1 lb onion, sliced thin
1 lb butter, diced
8 oz garlic cloves
1 Tbsp salt
2 lbs drained marinated tomatoes
2 cups cream

1. Toss the onion, butter, garlic and salt together.
2. Sweat over low heat, covered, until the onion and garlic are completely cooked.
3. Add tomatoes and continue to cook 15 minutes.
4. Add cream and bring to a simmer. Remove from heat.
5. Puree in blender.