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Sauce Tomat

Makes about 8 cups

Sauce Tomat is a classic French tomato sauce. It differs from other versions of tomato sauce that you may be more familiar with by using a mirepoix (a mixture of onion, celery, carrot), salt pork, and a ham bone to infuse flavor while the tomatoes reduce into a very rich and flavorful sauce.

Ingredients:

2 ounces salt pork, chopped
2 cups yellow onions, finely diced
1 cup carrots, finely diced
1 cup celery, finely diced
1 clove garlic, crushed
2 (28-ounce) cans crushed tomatoes
4 cups chicken stock
1 ham bone
Pinch kosher salt, to taste
Pinch of sugar, to taste

For the Sachet:

1 bay leaf
3 sprigs fresh thyme
8-10 black peppercorns

Directions:

1. In a large Dutch oven, render the salt pork until the fat has been released.
2. Add the onion, carrots, celery, and garlic and sauté until the onion is translucent, about 5 minutes.
3. Use a small sachet, or make one out of cheese cloth for the bay leaf, thyme and peppercorns. After the sauce has cooked, the sachet is easy to remove from the sauce before pureeing.
4. Add the crushed tomatoes, stock, ham bone, and sachet of herbs.
5. Bring the sauce to a simmer, stir, and then cover.
6. Bake in a 300 degree oven for 1-1/2 to 2 hours, or until the sauce has thickened and reduced by about one-third.
7. Remove the ham bone and sachet from the sauce. Taste the sauce and season with additional salt, pepper, and a pinch of sugar, as needed. If you desire, you may then blend the sauce with an immersion blender or blender. Or, you may strain the sauce through a fine mesh strainer to remove any solids.