



Recipe Database

Creole Sauce

Yield: 2 Quarts

Portions: 16

Ingredients

Quantity

Directions

Onions, chopped 2 cups
Celery, diced 1 1/2 cups
Green Bell Pepper, diced 1 cup
Olive Oil 1/2 cup
Garlic, minced 1 tbl.

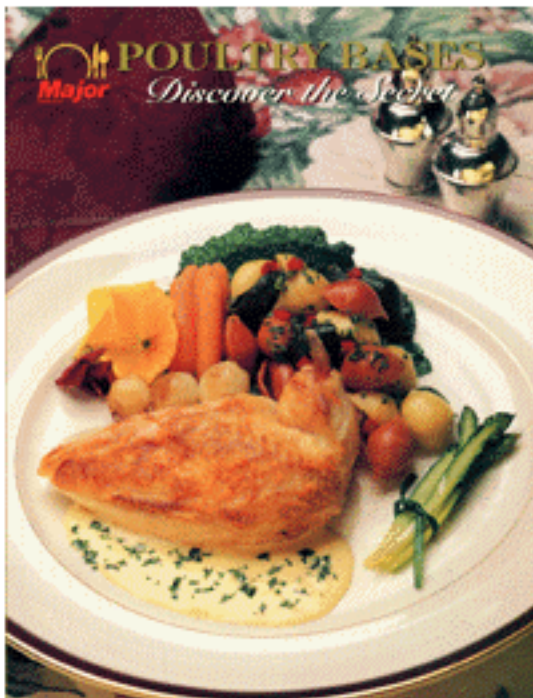
In a large heavy sauce pan heat oil over high heat. Saute' onions, celery, bell peppers, and garlic for one minute.

Tomatoes, fresh diced 6 cups
File Spice 1 tsp.
Cayenne Pepper 1 tsp.
Basil 1/2 tsp.
Oregano 1/2 tsp.
Thyme 1/4 tsp.
Black Pepper 1/4 tsp.

Over medium heat, stir in tomatoes, file spice, cayenne pepper, basil, oregano, thyme, and black pepper. Saute' for three minutes.

Water 1 gal.
Green Onions 1 1/2 cups
Tomato Paste 1 cup
MAJOR CHICKEN BASE 4 oz.
Worcestershire Sauce 2 oz.
Hot Sauce 1/2 tsp.

Add water, green onions, tomato paste, chicken base, worcestershire sauce, and hot sauce. Bring to a boil then reduce to a simmer for thirty minutes.



For More Delicious Recipes Using Major Products Bases, Gravies, and Flavor Enhancers, Log On To Our Web Site at www.majorproducts.com Or Call us at 800-222-1296

Enjoy!