



Tomato Coulis

Tomato coulis is a terrific way to preserve vine-ripened tomatoes for the cold winter months. This recipe creates about 2 quarts of sauce, which we freeze in quart zip-loc bags to use as a base for soup or sauces. Minimally seasoned, the versatile sauce can then be adapted to diverse recipes with the addition of garlic, herbs, meat, etc. Try stirring a little pesto into the coulis for a delicious and easy pasta sauce.

6 lbs. vine-ripened Roma or heirloom tomatoes
2 tbsp. unsalted butter
2 tbsp. extra-virgin olive oil
2 cups finely chopped yellow onions
Salt to taste

Bring a medium pot of water to a rolling boil. Drop several tomatoes into the water and leave for 10 to 15 seconds. Remove with a slotted spoon or tongs and drop into a colander to drain. Repeat with the rest of the tomatoes.

Remove the peels and stems from the tomatoes, cut them into quarters lengthwise, and discard the seeds and liquid inside the tomatoes. Chop coarsely and transfer to a large bowl.

Heat the butter and oil in a large heavy pan or Dutch oven over medium heat. Add the onions and a generous sprinkling of salt, stir, cover, and lower the heat to cook the onions very gently. Cook about 25 minutes, stirring occasionally, without browning, until the onions are soft and sweet.

Stir in the chopped tomatoes and bring to a simmer. Season with additional salt, reduce the heat, and simmer uncovered until the *coulis* is somewhat thickened and reduced, about 40 minutes.

Transfer the *coulis* to a blender food processor fitted with a steel blade, and purée. Cool and transfer to two one-quart Ziploc bags. Label and freeze. To thaw, simply immerse the sealed bags in warm water in your sink until the contents are partially thawed, then open and dump the *coulis* into a saucepan to heat through.