

# CHARRED TOMATO SAUCE

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## Ingredients

2 Pounds San Marzano  
Tomato, stem end  
removed

2 or 3 small Onions,  
peeled and cut in half

2 Jalapenos, stems  
removed

4 or 6 cloves Garlic,  
peeled

2 Tablespoon blended  
oil

2 teaspoons Salt

## Directions

Preheat a large cast iron skillet over medium-high heat and pour in oil.

Place tomatoes, onion and pepper in skillet and cook for 8-10 minutes, turning the vegetables occasionally so that all sides get some char.

When all the tomatoes have wilted and have some color, add the garlic and cook for a further 2 or 3 minutes.

Remove from heat and allow to cool for a few minutes before proceeding.

Transfer into a blender, add salt and purée until smooth.

Serve hot or cold. P

air with grilled meats such as Emu (as pictured) or beef cuts such as Flank or Flat-iron steak.

Also great as a sauce for Black Bean Burritos.