

Julia's Classic French Tomato Sauce

Yield: 4 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/holiday-ham-sauce-recipe>

Ingredients:

- 3/4 ounce glace de viande Gold® dissolved in 2 cups hot water
- 3 tablespoons unsalted butter
- 1 tablespoon olive oil
- 1/4 cup diced onions finely
- 1/4 cup carrots finely diced peeled
- 1/4 cup diced celery finely
- 2 tablespoons ham minced
- 1 1/2 tablespoons flour
- 2 pounds tomatoes ripe, seeded and chopped, or 3 cups canned tomatoes
- 1/4 teaspoon salt plus additional as needed
- 1/8 teaspoon sugar
- 2 cloves garlic unpeeled
- 4 sprigs fresh parsley
- 1 bay leaf
- 1/4 teaspoon dried thyme
- ground black pepper
- 2 tablespoons tomato paste as needed

Nutrition:

1. Calories: 190 calories
2. Carbohydrate: 16 grams
3. Cholesterol: 25 milligrams
4. Fat: 13 grams
5. Fiber: 3 grams
6. Protein: 5 grams
7. SaturatedFat: 6 grams
8. Sodium: 330 milligrams

9. Sugar: 9 grams

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