

Creole Hot Sauce

Category: Creole

Servings: 6

Rating: 9

Source: Paul Prudhomme

Description:

Use this in a variety of Creole dishes, such as Jambalaya, Creole Shepherds Pie, etc. It's quite hot, so use a little less tabasco if having timid guests!

Ingredients:

bay leaf	2
cayenne pepper	1/2 teaspoon
salt	1/2 teaspoon
oregano	3/4 teaspoon dried or 2 tablespoons fresh
white pepper	1/2 teaspoon
thyme	1/2 teaspoon dried or several sprigs fresh
pepper	1/2 teaspoon
paprika	1/2 teaspoon
basil	1/2 teaspoon dried or 3 tablespoons fresh
celery	3/4 cup chopped
onion	3/4 cup chopped
green bell pepper	3/4 cup chopped
garlic	1/2 tablespoon minced
butter, unsalted	4 tablespoon
tomato	1 cup peeled and chopped
chicken stock	1-1/4 cup
tomato sauce	1 cup canned
sugar	1 teaspoon
tabasco	1/2 teaspoon

Instructions:

Make the seasoning by mixing the first nine ingredients in a bowl and set aside. Chop the onions, celery, and green pepper and set aside. Mince the garlic and chop the tomatoes.

Melt the butter over medium heat and stir in the onion, celery, and bell peppers. Sauté briefly and then add the garlic and seasoning mix, stirring thoroughly. Continue cooking until the onions are transparent, about 5 minutes. Stir in the tomatoes, stock, tomato sauce, sugar, and tabasco and bring to a boil. Reduce heat to maintain a simmer and cook until the vegetables are tender, about 20 minutes, stirring occasionally. Add fresh basil about half way through. Remove bay leaves and

thyme sprigs before serving.