Basic Tomato Puree

For the Freezer

Makes about 1 quart

This simple puree is a good starting point for any tomato sauce.

Ingredients

- 6 tablespoons unsalted butter
- 6 tablespoons olive oil
- 2/3 cup minced onion
- 2 1/2 pounds ripe tomatoes, chopped, with their skins
- 3 teaspoons kosher salt
- 1/2 teaspoon sugar

Directions

1. **Soften the onion.** In a heavy pot, cook the onion in the butter and oil over medium heat until soft. Don't let it brown.
2. **Add the tomatoes,** salt, and sugar, and bring to a simmer, stirring often.
3. **Simmer gently** with the lid set ajar so steam can escape, for 20 to 30 minutes, until the tomatoes are soft. Stir now and then so it doesn't stick.
4. **Press through a sieve** or food mill into a clean bowl to remove the skins and seeds.
5. **Cool quickly and freeze** in containers sized for your favorite recipes, leaving 1/2 inch of headspace in pints and 1 inch in quarts.

Note This puree is for the freezer only. Because it contains butter and oil and has no added acid, it is not safe for canning.

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