



Creole Sauce

Makes about 2½ cups

*This sauce is terrific served with chicken, rabbit, shrimp, oysters or egg dishes, such as omelets, or served over **Jambalayas** (see pages 215 to 221).*

Seasoning mix:

2 whole bay leaves

¾ teaspoon dried oregano leaves

½ teaspoon salt

½ teaspoon white pepper

½ teaspoon ground red pepper (preferably cayenne)

½ teaspoon sweet paprika

½ teaspoon black pepper

½ teaspoon dried thyme leaves

½ teaspoon dried sweet basil leaves

4 tablespoons unsalted butter

1 cup peeled and chopped tomatoes

¾ cup chopped onions

¾ cup chopped celery

¾ cup chopped green bell peppers

1½ teaspoons minced garlic

1¼ cups **Basic Chicken Stock** (page 31)

1 cup canned tomato sauce

1 teaspoon sugar

½ teaspoon Tabasco sauce

Thoroughly combine the seasoning mix ingredients in a small bowl and set aside.

Melt the butter in a large skillet over medium heat. Stir in the tomatoes, onions, celery and bell peppers; then add the garlic and seasoning mix, stirring thoroughly. Sauté until onions are transparent, about 5 minutes, stirring occasionally. Stir in the stock, tomato sauce, sugar and Tabasco; bring to a boil. Reduce heat to maintain a simmer and cook until vegetables are tender and flavors are married, about 20 minutes, stirring occasionally. Remove bay leaves before serving.