



APPALACHIAN TOMATO GRAVY

2 tomatoes, large and very ripe
2 tablespoons butter
½ onion, finely chopped
½ teaspoon salt, plus more to taste
Freshly ground black pepper, to taste
2 tablespoons flour
¾ cup low-sodium vegetable stock (or chicken stock)
Pinch sugar

Set a box grater in a bowl, and grate tomatoes. Discard skin.

Melt butter in a saucepan over medium heat. Add onion and a pinch of salt. Cook 3 minutes, or until tender, stirring frequently. Stir in flour and cook 1 minute, stirring constantly. Stir in tomato pulp and juice, stock and a pinch of sugar. Cook 5-10 minutes, or until thick enough to coat the back of a spoon. The cooking time will depend on the size and juiciness of your tomatoes, so if it needs more time to thicken, go with it. Taste and adjust the salt, pepper and sugar as needed.

Makes about 2½ cups.

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