

# Creole Sauce

## Seasoning:

2 Bay Leaves

¾ TS dried Oregano (2 ts fresh)

½ TS salt

½ TS White, Red & Black Pepper

½ TS Paprika, Thyme & Basil

4 TBS butter

1 C peeled & chopped Tomatoes

¾ C Bell Pepper, Celery and Onion

1 TS Garlic

1 ¼ Chicken Stock

1 C Tomato Sauce

1 TS Sugar

Hot Sauce

## Method:

Melt Butter in Skillet (med heat)

Add veggies and sauté (5 min)

Add Stock, Tomato Sauce, sugar, hot sauce bring to boil

Simmer for 20 min