

Vera Cruz Sauce

Ingredients:

- ½ each Sweet Onions, finely diced
- ¼ each Red Bell Pepper, finely diced
- ¼ each Green Bell Peppers, Finely diced
- ¼ Cup Black Olives, sliced
- ¼ Cup Green Olives, sliced
- 1 TB. Capers, small
- 1 Cup Chicken Broth
- 4 each Tomato, diced
- TT. Sea Salt
- 3 ea. Bay Leaves
- 1 oz. Garlic, minced
- 2 oz. Olive Oil
- ½ tsp. Oregano, fresh chopped
- 2 tsp. Cilantro, fresh chopped
- 1 Cup Dry White Wine
- ¼ cup Parsley, fresh chopped



Directions: Sauté onions, peppers, olives and capers in oil. Place in a saucepan. Add stock and tomatoes to saucepan. Season to taste with Salt. Simmer for 15 minutes. Add all other ingredients. Bring to a boil. Reduce heat and simmer 30 minutes.

