

From the book "Man Can Cook" for "The Saturday Herd"  
By Robert Sturm

## Abriata "Spicy" Tomato Sauce

### Ingredients

1 ounce Olive Oil  
1/4 Cup Celery, diced  
1/4 Cup Green Bell Pepper, diced  
1/4 Cup Red Bell Pepper, diced  
1/4 Cup Sweet Onions, diced  
1/2 pound Tomatoes, fresh, ripe, diced  
1 TB. Garlic, minced  
1 28-ounce can Tomato, crushed San Marzano  
1 ounce Balsamic Vinegar  
1/4 tsp. Fennel Seeds, cracked  
1/4 tsp. Thyme  
1/4 tsp. Oregano  
1 each Bay Leaves  
1 tsp. Parmesan Cheese, grated  
1/4 tsp. Black Pepper, ground  
1/4 tsp. Red Pepper Flakes, crushed



### Directions

Sauté all celery, peppers, tomatoes, onion and garlic till tender. About 3 minutes. Add all other ingredients, bring to a boil and simmer 2 hours. Place all ingredients in food processor. Puree all ingredients together. Keeps 1 week in the refrigerator.

