



Savory Citrus Tomato Sauce for Chicken

Chef Jeff Balfour

2 medium onions, diced
4 cloves of garlic, fine chopped
10 roma tomatoes
½ cup orange juice
1 bunch parsley, finely chopped
¼ cup Crystal Hot Sauce

1 bunch savory, leaves pulled
½ cup chicken stock
Salt and Pepper to taste
2 TBL Olive Oil
½ lb. Butter

Sauté garlic and onions in a medium size saucepot. When onions are translucent add the tomatoes, orange juice, Crystal, chicken stock and herbs. Cook 20 minutes; puree slightly with stick blender. Whisk in butter and season to taste.

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