



Homemade Chili Tomato Sauce



Ingredients:

- 1 TBLS butter
- 1 small onion (finely chopped)
- 3-4 garlic cloves (finely chopped)
- 1 TBLS soy sauce
- 1 tsp cumin
- 1 tsp mustard powder
- 1 tsp oregano
- 1 tsp basil
- 1 tsp chili powder
- 2 tsps smoked paprika
- ¼ tsp cayenne pepper
- ¼ tsp of chili pepper (+/-, optional)
- 14oz chopped tomatoes
- 1½ cups water
- 1 TBLS vinegar
- 1 TBLS honey

Method:

1. Melt the butter in a large pan then add the onion, cooking for a few of minutes until the onion has softened.
2. Add and garlic and cook for an additional 1 minute until aromatic. Then add all the other ingredients.
3. Cook for around 30 minutes until the mixture has thickened and reduced down, then use an emersion until smooth.
4. If the sauce is the consistency you desire, allow to cool and place in airtight containers until ready to use. If you'd like your sauce a little thicker, reduce for another ten minutes or so.