

Tomato Gravy



Ingredients

- 1/2 cup (1 stick) unsalted butter
- 2 medium onions, finely chopped
- 2 sprigs thyme
- 2 tablespoons all-purpose flour
- 1 28-oz. can crushed tomatoes
- 1/3 cup thinly sliced scallions
- 3 tablespoons heavy cream
- 1/8 teaspoon (or more) cayenne pepper
- Kosher salt, freshly ground pepper

Info

- **Prep:** -
- **Cook:** -
- **Serves:** 5 cups
- [Source](#)

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Directions

1. Melt butter in a large saucepan over medium heat.
2. Add onions and thyme; cook, stirring often, until onions are soft and translucent, about 10 minutes.
3. Add flour; stir constantly for 3 minutes.
4. Add tomatoes with juices; cook over medium heat, stirring occasionally, until thickened and flavors meld, about 30 minutes. Discard thyme.
5. Stir in scallions, cream, and 1/8 tsp. cayenne.
6. Season to taste with salt, pepper, and more cayenne, if desired.

[vegetarian](#), [tomato](#), [scallions](#), [heavy cream](#), [gravy](#)

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