

Recipe

Quick Tomato Sauce

By

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Ingredients

- 1 Tbsp oil
- ½ Tsp yellow asafetida powder
- 2 green chilies chopped
- 1 dry red chili
- Puree from 2 large tomatoes
- ½ Tsp paprika
- ½ Tsp salt
- 2 Tsp brown sugar
- Juice of ½ lemon

Preparation

1. Heat oil in a saucepan over moderate heat. Add asafetida and when it sizzles, add the chilies. Add the tomato puree and the remaining ingredients.
2. Stirring often, cook uncovered over low heat for 20 minutes or until thickened. Allow to cool.

Yield

1 Cup

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Hare Rama Hare Rama Rama Rama Hare Hare**