

## Sauce/Puttanesca

A: 28oz tomatoes, peeled

B: 3/4C shallots, minced

1/4C greek olives, chopped

1/2C green olives, chopped

1t red chile, flaked

capers to taste

1. Cook (A) in stock pot over low heat until tender.

2. Add (B), simmer 60 minutes.

Servings: 4

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*From the kitchen of David and Jennifer Deaven*