



Menu du Jour

05 Jun 06

Creole Sauce

(Yields about 6 cups)

Creole Sauce

This is the classic sauce that most New Orleans residents call "red gravy." Creole sauce is extremely versatile in New Orleans cuisine and Louisiana cooking as it is the basis for so many different entrees. A number of variations exists but they all contain the same basic ingredients: tomatoes, onion, celery, bell pepper, garlic, chicken stock, hot sauce, seasonings and green onions.

3 tablespoons unsalted butter
1 cup diced yellow onion
1 cup diced green bell pepper
1 cup diced celery
4 green onions, finely sliced
1 clove garlic, finely minced
2 tablespoons all-purpose flour
1 teaspoon coarse kosher salt
1 teaspoon freshly ground black pepper
1 teaspoon dried thyme
1 tablespoon freshly chopped flat leaf parsley
1 (28-ounce) can diced tomatoes
1 (6-ounce) can tomato sauce
1 cup chicken stock
1 tablespoon Louisiana-style hot sauce
1 teaspoon red wine vinegar

Heat the butter in a large saucepan over medium heat. Add the onion, green pepper, celery, green onions and garlic. Cook for about 5 minutes or until the onions are translucent. Sift the flour over the vegetable and stir well to combine; cook for about 1 minute. Add the salt, pepper, thyme and parsley. Pour in the diced tomatoes, tomato sauce, chicken stock, hot sauce and vinegar. Cover and simmer 20 minutes, stirring occasionally. Remove from the heat and adjust seasonings.

(Chef's note: If desired, this sauce could be puréed in a blender for a smooth consistency. The sauce freezes well and may be stored frozen for up to 3 months.)



Cooking & Presentation



Finished Creole Sauce