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# Provençal Sauce

*Christopher's Restaurant - Pittsburg, PA  
Pittsburgh Chefs Cook Book - 1989*

**2 anchovies**  
**1 strip bacon**  
**1 clove garlic**  
**1/4 cup olive oil**  
**1 medium onion, diced**  
**1 can (29 ounce) crushed tomatoes**  
**1/2 teaspoon fennel seed**  
**1/2 teaspoon salt**

In a blender, puree' the anchovies, bacon and garlic.

Pour the blended mixture into a heavy pot. Heat. Add the diced onion. Saute' until the onions are translucent.

Add the tomatoes, fennel seed and salt.

Simmer for 20 minutes, stirring occasionally.

## Condiments, Sauces

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*Per Serving (excluding unknown items): 600 Calories; 58g Fat (85.5% calories from fat); 7g Protein; 15g Carbohydrate; 4g Dietary Fiber; 12mg Cholesterol; 1546mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 2 1/2 Vegetable; 11 1/2 Fat.*