

Spanish Sauce

Donna Riefschneider - Downey, CA
Treasure Classics - National LP Gas Association - 1985

Yield: 7 cups

3 sticks celery
1/2 large onion
1 medium green pepper
3 tablespoons butter
1 can (28 ounce) tomatoes
1 can (8 ounce) tomato sauce
1 can (6 ounce) tomato sauce
8 large mushrooms
1 jar (8 ounce) Picante sauce

Preparation Time: 30 minutes**Cook Time: 50 minutes**

Cut the celery, onion and green pepper into bite-size pieces. Saute' in two ounces of butter until soft.

Cut the tomatoes into small pieces (This can be done with a knife right in the can or squished with your hand). Add the tomatoes, tomato sauce and tomato paste. Simmer for 30 minutes.

Cut the mushrooms into slices and saute' in one tablespoon of butter. Add the mushrooms and the Picante sauce. Continue to simmer for another 10 to 15 minutes.

(This sauce will keep in the refrigerator for up to two weeks and can be used over eggs and grated cheese or on top of fish, chicken or whatever.)

Per Serving (excluding unknown items): 663 Calories; 37g Fat (46.7% calories from fat); 16g Protein; 79g Carbohydrate; 15g Dietary Fiber; 93mg Cholesterol; 5339mg Sodium. Exchanges: 14 Vegetable; 7 Fat.