

Curried Golden Tomato Sauce

Makes 2-1/2 cups

1 yellow onion, cut lengthwise into thin crescents
1 tablespoon olive oil (optional)
3 tablespoons dry sherry or nonalcoholic wine
1 tablespoon curry powder
1 teaspoon ground cumin
1/4 teaspoon ground cardamom
1/4 teaspoon ground cayenne pepper
1 ripe yellow tomatoes, cut into quarters
2 cups vegetable stock
1 teaspoon salt

Directions:

1. In a heavy, medium saucepan, saute the onions in the oil over medium heat until soft, about 10 minutes.
2. Stir in the sherry, reduce heat, and simmer until almost evaporated. Stir in the curry powder, cumin, cardamom, and pepper. Add the tomatoes and the stock.
3. Cover and simmer for 20 minutes, or until tomatoes are very tender. Transfer to a blender and puree until smooth. Add the salt.