

Adapted from [Mother's](#) in New Orleans, Louisiana.



Creole Tomato Sauce

28 oz. diced tomatoes
2 T olive oil
2 shallots, diced
3 cloves garlic, minced
1/4 t thyme
1/4 t oregano
1/2 t white pepper
1/8 c red wine
1/2 t sugar

Heat olive oil in a medium saucepan, add shallots and cook for two minutes. Next add garlic, thyme, oregano, basil and white pepper. Continue sautéing shallots with seasonings until translucent. Add the diced tomatoes, bring mixture to a boil then add red wine and sugar. Simmer the sauce for 45 minutes to an hour. Finally season with salt and pepper and using an immersion blender break up some of the tomatoes. Use in Jambalaya or desired dish.