

## Salsa a la Veracruzana ~ from Katie Lazar, Cain Winery

- ¼ cup olive oil
  - 5 garlic cloves – 2 minced, 3 whole
  - 1 medium white onion, finely chopped
  - 4-5 large ripe tomatoes – about 2lbs – finely chopped or one 28 oz can San Marzanos
  - 12 pimento-stuffed green olives – sliced if large (I triple this)
  - 2-3 pickled jalapeño chilis
  - 1 tsp capers
  - 2 bay leaves
  - ½ cup cilantro
  - 2 sprigs fresh thyme (or ¼ tsp crumbled dry)
  - 2 sprigs fresh marjoram (or ¼ tsp crumbled dry)
  - 2 sprigs fresh oregano sprigs (or ¼ tsp crumbled dry)
  - 1 tsp salt or to taste
  - - pepper to taste
  - ¼ tsp ground canela (grind the cinnamon stick or ground cinnamon)
  - ½ cup dry white wine
1. In a medium heavy saucepan with a well-fitting lid, heat the oil over medium-high heat until rippling. Add the 3 whole garlic cloves and cook, stirring, until deep golden, but not browned, on all sides: remove and discard.
  2. Add the 2 minced garlic cloves and the onion. Cook, stirring frequently, until the onion is translucent, about 3 minutes.
  3. Stir in the tomatoes. Reduce the heat to medium-low and cook, stirring occasionally, for 15 minutes, or until slightly concentrated.
  4. Take the jalapeños and de-stem, seed, cut lengthwise into thin strips, and chop small.
  5. Add all the remaining ingredients and cook, covered, for another 15-20 minutes, until the flavors are richly melded, and the sauce is as thick as you like.
  6. Taste for salt and add another pinch or two if desired. If using whole fresh herbs, fish them out of the sauce and discard before serving.

