



Old-Fashioned Stewed Tomatoes

Serves 4

- 6 medium ripe tomatoes (about 3 lbs.)
- ½ medium onion
- 1 teaspoon granulated sugar
- 2 tablespoons butter
- 2 medium ribs of celery, sliced
- ½ green pepper, chopped
- 4 fresh basil leaves, sliced thin
- Salt and pepper to taste

In a large saucepan, heat 1 tablespoon butter in large saucepan over medium-low flame. Add diced onion and cook for about 7 minutes, stirring to make sure it doesn't burn. Peel and cut tomatoes into chunks. Add tomatoes, celery and green pepper to the saucepan with onions, stirring constantly for about 5 minutes, then reduce heat to low and continue cooking for 10 minutes, stirring frequently.

Stir in salt, pepper, sugar and remaining 1 tablespoon butter; adjust seasonings to taste. (You can freeze this!)