



Red Pepper Tomato Sauce

Adapted from [Alexandra's Kitchen](#)

BAH Note: I wanted a bigger batch of this sauce so that I could put some up in the freezer for those DEFCON 1 days. Since I didn't bother to write down a single note on how much tomato or peppers I used, I'm going to use the quantity from Alexandra's post as a starting point. You can bend and twist this to your liking.

PS...I discovered that this also makes the base for a pretty rocking red pepper tomato soup. So you do what you like.

- 2 cups red bell peppers, chopped (about 2 peppers)
- 2 cups tomatoes, chopped
- ½ cup water
- 1 teaspoon kosher salt
- 1 tablespoon butter, room temperature
- 2 tablespoons olive oil
- basil (optional)

Place the peppers, tomato, salt, pepper, and water in a pot. Simmer for approximately 30 minutes over low heat, stirring occasionally. If the tomatoes want to stick to the pan during cooking, add a bit more water to the pot.

The sauce is done when the tomatoes and peppers are tender and most of the liquid has evaporated. Transfer the sauce to a blender or food processor, add the basil (if using) and process till smooth.

Return the sauce to the pot and add the butter and olive oil. Taste for seasoning and add additional salt and pepper as desired. Serve with your pasta of choice, or if the day has been really bad, enjoy a nice tomato sauce sandwich.

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