

spanish sofrito

RECIPE COURTESY OF KATIE BUTTON

Use the sofrito in rice dishes and stews or to add flavor to any dish.

INGREDIENTS:

¼ cup olive oil
5-6 garlic cloves, finely chopped (about 2 tablespoons)
1-2 medium yellow onions, finely chopped (about 2 cups)
4-5 large plum tomatoes, grated (about 2 1/2 cups)
Kosher salt, to taste

ACTIVE TIME:

1 hour 30 minutes

TOTAL TIME:

1 hour 30 minutes

EASE OF PREPARATION:

Easy

YIELD:

~1½ cups

INSTRUCTIONS

1. Place a Dutch oven or large heavy-bottom skillet over medium heat and add the olive oil. Once the oil is warm, add the garlic and cook, stirring frequently, until only slightly brown, 2 to 3 minutes. Add the onion and begin to cook them down slowly, stirring occasionally, until caramelized. Lower the heat if needed so as to not burn the onion. This will take some time, about 30 minutes.
2. Add the grated tomatoes and cook, stirring frequently, until all the liquid evaporates and the color turns deep red, 25 to 35 minutes more.
3. When everything is caramelized, the oil will begin to separate from the vegetables a bit. Season with salt. Cool the sofrito, and portion it into small batches or ice-cube trays for later use. It will keep up to 7 days in the fridge and a year in the freezer.