

# Smoked Balsamic Tomato Glaze



FOODSERVICE

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SERVING SIZE: 6

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## Ingredients

- 2 fluid ounces Water
- 1 cup Onion, Minced
- 2 tablespoons Minced Garlic
- 1 tablespoon Salt
- 1 1/8 quart **Furmano's Chunky Crushed Tomatoes**
- 2 fluid ounces Soy Sauce
- 1 liquid tablespoon Vinegar, Balsamic
- 1/2 liquid teaspoon Liquid Hickory Smoke

## In This Recipe

## Preparation

1. In a medium pot over medium heat, add Olive Oil.
2. Add Onion and Garlic, saute until translucent.
3. Add Thyme, Black Pepper, and Salt. Saute for 2 minutes.
4. Add Furmano's Chunky Crushed Tomatoes, Soy Sauce, and Balsamic Vinegar. Heat to 165\*
5. Stir in Hickory Smoke before serving.

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