



# Merrifield

GARDEN CENTER

## Creamy Tomato and Marsala Wine Sauce

By Merrifield Chef Lilienne Conklin

### Ingredients

2 tablespoons butter

2 tablespoons olive oil

2 minced shallots

2 garlic cloves, minced

½ cup diced celery

½ cup diced carrots

4 oz. diced pancetta

1 cup dry Marsala wine

1 can chopped San Marzano tomatoes

Salt and pepper to taste

2 bay leaves

½ cup veal stock

1 cup heavy whipping cream

Parsley

Parmesan Cheese

1 pound sliced mushrooms

### Directions

In a large Dutch oven, melt together butter and olive oil over medium heat. Add shallots, garlic, celery and carrot, and saute until fragrant. Add the mushrooms and let them release their liquid and continue cooking until the liquid from the mushrooms has been reabsorbed. Add the pancetta to the pan and continue cooking for about 10 minutes. Deglaze the pan with the Marsala wine, scraping all the browned bits from the bottom of the pan. Add the tomatoes, bay leaves and stock, and season with salt and pepper. Reduce the heat and simmer for about 20 minutes. Add the cream to the sauce and cook for



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*another 10 minutes or so.*

*Cook your pasta according to package directions. Toss the pasta with the sauce and garnish with lots of grated parmesan cheese and parsley. Serve additional sauce on the side.*