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TOMATO SAUCE

- 1 Quart Fresh Tomatoes
- 1 Slice Onion
- 8 Cloves
- 3 Tablespoons Fat
- 3 Tablespoons Flour
- Salt and Pepper

DIRECTIONS

1. Set the tomatoes, onion and cloves on the fire and cook for 20 minutes.
2. Brown the fat, add the flour and cook until smooth and brown, stirring constantly.
3. Add to the tomatoes, cook for 3 minutes.
4. Season with salt and pepper. Strain.