

Chilau Sauce  
Yield: 4 - 2 Ounce Portions



Created by: Erik Youngs  
Company or Team Name: VooDoo Chef

Count	Weight	Volume	Ingredient
2 Each			Bacon, Hormel Apple Wood Smoked 13/18
		3 Tablespoons	Sofrito (See Recipe)
		2 Ounces	Wine, Cabernet
		8 Ounces	Crab, Claw Meat
		1/2 Cup	Tomatoes, Grape Quartered
		1 Cup	Tomato, Stewed San Marzano in Tomato Paste
2 Stem			Oregano, Fresh
		1 teaspoon	VooDoo Chef NOLA
		To Taste	Salt and Pepper

How to:

1. In a small saucepan over medium high heat, render the fat from the bacon. Remove the bacon to a paper towel lined plate. Once Cool, dice and reserve for late.
2. Add the Sofrito. Sauté for 3 minutes until the garlic begins to reach a golden color.
3. Add the Wine. Reduce heat to medium. Add the Crab and Grape tomatoes.
4. Once the wine has reduced by half add the Stewed Tomatoes, Oregano, and NOLA. Reduce the heat to low and allow to simmer.
5. Season with Salt and Pepper.