Sweet Red Pepper Sauce

This multipurpose sauce is great for chicken, fish, crab cakes, and pastas.

Makes 2½ cups

1 tablespoon olive oil

1 medium yellow onion, peeled, roughly chopped

6 garlic cloves, peeled and smashed

3 medium red peppers (about 6 ounces each), roughly chopped

. teaspoon kosher salt

. teaspoon freshly ground pepper

. cup dry white wine

. cup chicken stock

Heat the olive oil in a 2½-quart saucepan over medium-low heat.

Add the onion, garlic, red peppers, salt, and pepper and stir to coat.

Reduce heat to low, cover loosely and sweat vegetables slowly until softened, about 15–20 minutes. Take care that the vegetables do not pick up any color.

When vegetables are soft, add wine and increase the temperature so that the

wine comes to a boil. Reduce the wine until about 1 tablespoon remains.

Add stock and bring to a boil.

Reduce heat to medium low and simmer for about 10 minutes.

Blend, using an immersion blender, blender, or food-processor.