

## Tomato Gravy

---

### *ingredients*

½ cup (1 stick) unsalted butter	1 28-oz. can crushed tomatoes
2 medium onions, finely chopped	2 tablespoons brown sugar
2 sprigs thyme	⅓ cup thinly sliced scallions
1 bay leaf	3 tablespoons heavy cream
½ teaspoon cumin	juice from ½ lemon
½ teaspoon ground ginger	¼ teaspoon (or more) cayenne pepper
2 tablespoons all-purpose flour	Kosher salt, freshly ground pepper

---

### *preparation*

1. Melt butter in a large saucepan over medium heat. Add onions, thyme, bay leaf, cumin, and ginger; cook, stirring often, until onions are soft and translucent, about 10 minutes.
2. Add flour; stir constantly for 3 minutes.
3. Add tomatoes with juices and brown sugar; cook over medium heat, stirring occasionally, until thickened and flavors meld, about 30 minutes. Discard thyme and bay leaf. Stir in scallions, cream, lemon juice, and 1/4 tsp. cayenne.
4. Season to taste with salt, pepper.