



“Sos” Haitian Sauce

Ingredients:

2 tbsps. of Vegetable Oil
2 tbsps. of Tomato Paste
2 cups of Water
½ tsp. of Seasoned Salt
½ tsp. of Garlic Powder
½ - 1 tbsp. of Butter
¼ - ½ cube of Maggie Chicken Bouillon Cube
½ - 1 Onion, sliced into rings
1 – 2 tsps. of Haitian Hot Sauce/"Piman" (optional)

Directions:

1. In a sauce pan on medium heat, add 2 tbsps. of vegetable oil and 2 tbsps. of tomato paste.
2. As it comes up to temperature, stir the tomato paste to break it apart in the oil. Continue to stir frequently and sauté on medium heat for about 3 - 5 minutes so that the tomato paste cooks down and develops a deep red color. Take care for it not to burn or turn black.
3. Add ½ cup of water to the pan. Stir until the tomato paste is blended in uniformly without any lumps. Let it simmer for another 2 – 3 minutes, stirring frequently.
4. Add in the remaining 1 ½ cups of water along with ¼ - ½ of a Maggie chicken bouillon cube, ½ tsp. of seasoned salt, and ½ tsp. of garlic powder. If desired, you may also add about 1 - 2 tsps. of Haitian hot sauce/piman. Stir ingredients well and allow the sauce to simmer/boil on medium heat for a minimum of 5 minutes. From then, continue to let it cook down or reduce to your desired consistency, stirring frequently.
5. Add in ½ - 1 tbsp. of butter and stir until the butter has become fully incorporated, about another minute or two.
6. Once the sauce has reached a uniform consistency and the flavor is to your liking, turn off the heat and add in your onions (rings or slices). Stir the onions in the sauce and let the sauce absorb some of it's flavor for about 2 minutes. The residual heat will also slightly cook down the onions. Your sauce is ready to accompany your Haitian meal.