

Homemade Pizza Sauce

Notes

Making your own pizza sauce is simple, quick and allows you to be in charge of the ingredients. You can tailor this one to your liking and dietary needs.

Ingredients

2 tablespoons cooking oil
1/2 onion, chopped
6 cloves garlic, chopped or crushed
1 can chopped tomatoes
1 can tomato sauce
1 can tomato paste
1/2 tsp salt
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
water as needed

Directions

1. Sauté **onions** in cooking **oil** until they begin to become clear. Add **garlic** and sauté for another minute.
2. Add chopped **tomatoes, tomato sauce, tomato paste, salt, oregano, and basil.**
3. Simmer for 20 minutes, stirring frequently. Add some water if the mixture gets too thick.
4. If desired, puree with a stick blender (caution, be careful not to splatter hot sauce).
5. Use for pizza sauce. Will keep well in refrigerator.