

TRADITIONAL PIZZA SAUCE

The sauce is one of the key ingredients of a delicious pizza, and its flavor depends heavily on the brand of tomatoes. Fast, simple and full of flavor.

KEEPS

UP TO 5 DAYS IN THE FRIDGE

METHOD

- 1** Pour the canned tomatoes into a medium mixing bowl.
- 2** Dissolve the sugar into the warm water and set aside.
- 3** Mix in the basil, oregano, salt, garlic, black pepper and sugar water.
- 4** Stir well.
- 5** Use immediately, or refrigerate for up to 5 days.



INGREDIENTS

SAUCE BASE

- ☐ 9 oz can Escalon 6 in 1 All Purpose Ground Tomatoes, or 9 oz can Stanislaus 7/11 Ground Tomatoes (or a similar brand)
- ☐ 1 tsp dried basil
- ☐ 1 tsp dried oregano
- ☐ 1 tsp sea salt
- ☐ 1 Tbsp minced garlic, or 1 clove fresh garlic, crushed
- ☐ 1/4 tsp black pepper
- ☐ 1 Tbsp sugar
- ☐ 1/4 cup warm water