

Pizza Sauce

Makes 3½ cups

Here is a straightforward, easy to make, and very tasty tomato sauce for pizza. It will last up to a week in the refrigerator or up to a month in the freezer.

Ingredients

¼ cup	olive oil
5 cloves	garlic, minced
1 tsp.	dried basil
1 ea. 28 oz. can	plum tomatoes in juice, crushed
1 tsp.	sugar
½ tsp.	salt
½ tsp.	red pepper flakes
4 ea.	anchovies, minced (optional)

Method

- Heat the oil in a small saucepan on low heat and add the garlic and basil. Stir for 1 minute. Add the remaining ingredients and simmer for 10 minutes over medium heat.
- At this point you may purée the sauce or leave it a little chunky, depending on your tastes.
- Sauce should be spread to ¾ of an inch from the edge of the crust. It should just lightly coat the dough so you can still see through it.



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