



Directions

1. In a large skillet add 2 tablespoons of olive oil and sauté the garlic until lightly brown and fragrant, about 2 minutes.
2. Add the tomato sauce and paste and all the ingredients. Stir and heat until the sauce comes to a boil, stir constantly and let cook for another 10-15 minutes.
3. Remove from heat, and let cool.

Chef Rick Tip

When making your pizza, chop 4-6 fresh basil leaves and add them to your sauce, stir and put on your pizza for a fresh taste.



Westinghouse

Traditional Pizza Sauce

Ingredients

- 2 cloves fresh garlic, minced
- 1 teaspoon dried basil
- 1/2 teaspoon dried oregano
- 1/8 teaspoon black pepper
- 1 teaspoon sugar
- 1-16 ounce can of San Marzano DOP Italian tomatoes crushed
- 1/2 of a 6-ounce can of Italian Plum tomato paste
- 2 tablespoons olive oil salt to taste

