



Exquisite Pizza Sauce

**Ingredients:**

- 1 (6 ounce) can tomato paste (#1 Scafani is superb)
- 6 fluid ounces warm water (110° F)
- 3 tablespoons fresh grated Parmesan cheese
- 1 teaspoon minced garlic
- ½ tablespoon honey
- ¼ teaspoon anchovy paste (optional)
- ¾ teaspoon onion powder
- ¼ teaspoon dried oregano
- ¼ teaspoon dried marjoram
- ¼ teaspoon dried basil
- ¼ teaspoon ground black pepper
- ⅛ teaspoon cayenne pepper
- ⅛ teaspoon dried red pepper flakes
- salt to taste

Method:

1. In a small bowl, combine tomato paste, water, Parmesan cheese, garlic, honey, anchovy paste, onion powder, oregano, marjoram, basil, ground black pepper, cayenne pepper, red pepper flakes and salt; mix together, breaking up any clumps of cheese.
2. Sauce should sit for 30 minutes to blend flavors; spread over pizza dough and prepare pizza as desired.