



San Marzano Pizza Sauce



Ingredients:

- 1 tablespoon olive oil
- 1 tablespoon butter
- 4 cloves garlic - finely minced
- 2 teaspoons onion powder
- 2 teaspoons dried oregano
- 1 teaspoon dried basil
- ¼ teaspoon red pepper - crushed
- 1 tablespoon brown sugar (or honey)
- 30 ounces San Marzano tomato sauce - 2 (15 ounce) cans
- ½ cup water
- ¼ cup parmesan cheese
- 3 tablespoons tomato paste - San Marzano is preferred
- 1 teaspoon salt
- 2 teaspoons fresh basil - minced
- 1 teaspoon fresh oregano - minced

Method:

1. In a large saucepan over medium-high heat, add olive oil and butter; heat until butter is melted.
2. Add the garlic and stir for 30 seconds or until fragrant.
3. Add onion powder, dried oregano, dried basil, and crushed red pepper; stir for 30 seconds.
4. Add brown sugar, tomato sauce, water, parmesan cheese, tomato paste and salt; Stir to combine.
5. Bring to slight boil, reduce heat, and simmer for 1 hour.
6. At the very end, stir in fresh basil and fresh oregano.

NOTES:

- Use the fresh herbs and freshly ground cheese, the end result is worth the effort.
- For a smoother sauce, use a blender or food processor.
- Roast the tomatoes in the oven for rich, deep flavor.