

## Home-Made Pizza Sauce

from *Cathy's Kitchen*

Prep time: 10 minutes

Cook time: 20 minutes

Yields: 4 cups

### Ingredients:

- 2 Tablespoons olive oil
- 4 garlic cloves, minced
- 28 ounces canned crushed tomatoes
- 6 ounce canned tomato paste
- 2 Tablespoons sugar
- 1 teaspoon salt
- ½ teaspoon black pepper
- 1½ teaspoon basil
- 2 Tablespoon oregano
- 2 pinches crushed red pepper



### Instructions:

Add the olive oil and garlic to a sauce pot. Cook over medium heat for 1-2 minutes or until the garlic is soft and fragrant.

Add the crushed tomatoes, tomato paste, and all spices; stir to combine.

Cover the pot allow sauce to simmer then reduce heat to low and continue simmering for 15 to 30 minutes.

Sauce can be used immediately or if you prefer cool completely, then transfer sauce to a quart jar to store in refrigerator. The sauce can be frozen for longer storage and easily reheated on low heat. Cover pot with a lid to keep from evaporating the liquid and stir frequently until heated thoroughly.

*Enjoy!*