Pizza Sauce

Quick · Make-ahead · Serves a crowd · Makes about 2½ cups (enough for 4 large pizzas)

Ken's note: TBD

A no-cook, Chicago-style pizza sauce: just stir and spread. It keeps a week in the fridge.

Ingredients

- 15 oz tomato sauce (1 can)
- 6 oz tomato paste (1 small can)
- 1–2 Tbsp dried oregano
- 2 Tbsp Italian seasoning
- ½ tsp garlic powder
- ½ tsp onion powder
- 1½ tsp garlic salt
- ¼ tsp black pepper
- 1 tsp sugar

Method

1. Whisk the tomato paste into the tomato sauce until smooth. Add the oregano, Italian seasoning, garlic powder, onion powder, garlic salt, pepper, and sugar and stir well. Taste and adjust, going easy on the garlic salt. Use right away, or refrigerate up to 1 week.
2. For a chunkier sauce, use crushed tomatoes and add a tablespoon of olive oil. For a cooked sauce, cook Marinara down thick.
3. See Pizza Crust and Sauce and Pizza Variations in Mains.