

Pizza and Calzone Sauce

You can buy canned pizza sauce at the supermarket, but if you make your own, it will taste better. When making sauce with ingredients from the grocery store, we had best results with Tomato Puree, but not all stores carry it. An alternative is to use a good Tomato Sauce. If doing so, refer to Frankie's Tips for the appropriate recipe adjustments.

Enough for two
14" pizzas or 4 calzones

- 1 - 10.75 oz. can Tomato Puree*
- 1 tablespoon tomato paste (optional)
- 2 cloves fresh Garlic—pressed
- 1 tablespoon fresh Basil—juliened
(or 1 teaspoon dried)
- 1 teaspoon dried Oregano (or 1
tablespoon fresh)
- 1/2 teaspoon salt (preferably Sea salt)
- 1/4 teaspoon sugar (or more to your taste)
- 1-1/2 teaspoon Extra Virgin Olive Oil

1. Place all ingredients in a bowl and stir together. Adjust salt and spices to taste. Refrigerate for up to 3 days.
2. Seems like there should be more but that's it!

Frankie's Tips:

- ◆ This sauce is at its best if made in advance so the flavors meld together. I suggest making it when you make your pizza dough.
- ◆ Feel free to adjust the tomato paste to accomplish the consistency you like.
- ◆ If you are unable to find Tomato Puree, substitute Tomato Sauce. I like Muir Glen Organic, but it comes in a 15 ounce can which will give you a larger batch. It is thinner so I suggest you add about 3 tablespoons of Tomato Paste to thicken it. If you use a 15 ounce can, increase other ingredients by about one-half.

