

## PIZZA SAUCE

### INGREDIENTS:

❖ Onions (diced)	1 1/4 Cup
❖ Butter, or shortening	1/4 Cup
❖ Tomatoes (canned)	2 Cups
❖ Tomato Paste	1 1/4 Cup
❖ Sugar	3 TBSP
❖ Salt	2 tsp
❖ Black pepper	1/2 tsp
❖ Sweet Basil	1 tsp
❖ Oregano	2 tsp
❖ Bay Leaf (whole)	1
❖ Garlic powder	1/2 tsp

### METHOD:

1. Sauté onions in butter or shortening until tender and light yellow.
2. Bring tomatoes, tomato paste, sugar, & spices to boil.
3. Reduce heat to simmer.
4. Add sautéed onions cover and simmer 1 hour.
5. Remove Bay Leaf before serving

Note: This excellent pizza sauce is also my secret ingredient in my famous *Italian Omelets*.

It can be stored refrigerated in an unsealed jar for up to 2 weeks or in a sealed indefinitely. For information on how to “can” please see the Home Canning Guide at <http://www.grumpytwilson.com/cookbook/HomeCanningGuide.pdf>  
(Please note that the Home Canning guide is **NOT** my work I downloaded it as is from the internet and have uploaded it to this site with no claim to it.)

