

## HOMEMADE PIZZA SAUCE

This sauce has a real, authentic, pizzeria taste to it. The key ingredients are the wine, basil, and balsamic vinegar.

olive oil

1/2 c. very finely chopped onion

2 cloves of garlic, minced

1/4 c. white wine

1/4 c. water

1/4 c. tomato paste

2 t. dried oregano

1/4 t. freshly ground pepper

1 - 28 oz. can crushed tomatoes, undrained

2 T. chopped fresh basil

1 t. balsamic vinegar

Heat 1 T. olive oil in a large stockpot. Add onion to pan and cook 2-3 mins., or until softened. Add garlic to pan and cook 30 seconds. Add wine and water to pan and cook 30 seconds more. Add tomato paste, oregano, pepper, and canned tomatoes to pan. Heat until bubbly. Then reduce heat, and simmer for 20 mins., or until thick. Remove from heat and stir in basil and balsamic vinegar.

Makes enough for two, 12" pizzas. You will need about 3/4 c. sauce for a 12" pizza. I typically double this recipe, and then freeze it in 3/4 c. portions. It freezes beautifully.

