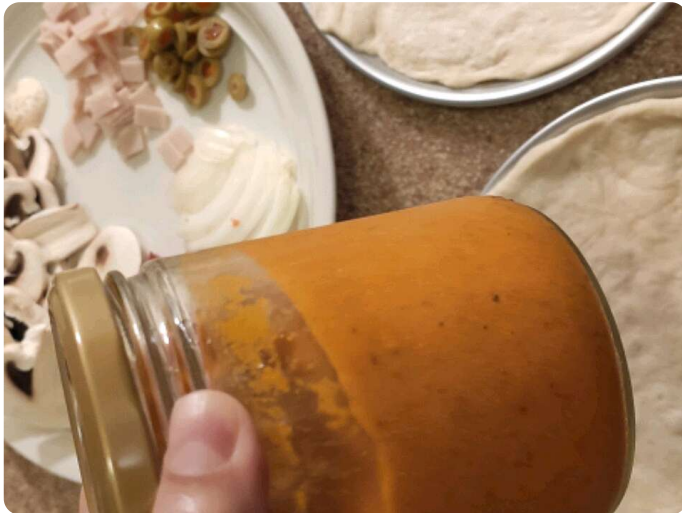




Homemade Pizza Sauce from Scratch

Jacob · 30/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

16

Description

I noticed that most all of the pizza sauce recipes call for either tomato paste or tomato sauce or both I wanted to do it from scratch So I experimented until I got it right This is much better than the storebought sauce with none of the preservatives

Ingredients

— - 1 cup water - 10 roma tomatoes - 2 tablespoons olive oil - ¼ cup white sugar - 2 tablespoons garlic salt - 1 tablespoon white vinegar

Instructions

1. Gather the ingredients. Place water
2. tomatoes
3. and olive oil in a blender or food processor; blend until smooth. Transfer tomato mixture into a large pot. Stir sugar
4. garlic salt
5. and vinegar into tomato mixture and bring to a boil. Reduce heat to medium-low and simmer until thickened
6. stirring occasionally
7. about 1 to 2 hours. Pour tomato mixture into a clean blender or food processor no more than half full. Cover and hold lid down; pulse a few times before leaving on to blend until very smooth. Repeat with any remaining tomato mixture. Cook's Note This should yield enough for about eight 12-inch pizzas where you use about 6 tablespoons of sauce per pizza. I put 6 tablespoons of sauce into eight separate bags. Transfer any extra sauce into resealable plastic bags and freeze for later
8. then just run hot water over the bags to thaw.