

Recipe

Elevate your homemade pizza game with this irresistible **Homemade Pizza Sauce** recipe! ☑☑ Crafted with care and bursting with authentic Italian flavors, this sauce is the heart and soul of every pizza night. Imagine the aroma of onions and garlic sautéing in olive oil, mingling with fragrant oregano and basil as they dance with crushed tomatoes. It's a symphony of tastes that will transport your taste buds straight to Italy. Whether you're hosting a pizza party or enjoying a cozy family dinner, this sauce will take your pizza creations to a whole new level of deliciousness. Say goodbye to store-bought and savor the satisfaction of making your own pizza sauce from scratch. Get ready for pizza night perfection! ☑☑

Ingredients:

- 1 can (28 ounces) crushed tomatoes
- 2 tablespoons olive oil
- 1 small onion, finely chopped
- 3 cloves garlic, minced
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 1/2 teaspoon sugar
- Salt and black pepper to taste

Directions:

1. In a saucepan, heat the olive oil over medium heat. Add the finely chopped onion and sauté until it becomes translucent, about 3-4 minutes.
2. Add the minced garlic and sauté for an additional 30 seconds, or until fragrant.
3. Pour in the crushed tomatoes, dried oregano, dried basil, sugar, salt, and black pepper. Stir to combine.
4. Reduce the heat to low and let the sauce simmer for about 20-30 minutes, stirring occasionally. This will allow the flavors to meld and the sauce to thicken.
5. Taste the sauce and adjust the seasonings if needed. If you prefer a smoother sauce, you can use an immersion blender to blend it until smooth.
6. Once the sauce has reached your desired consistency and flavor, remove it from the heat and let it cool slightly before using it as a delicious topping for your homemade pizzas!

Prep Time: 5 minutes | **Cooking Time:** 30 minutes | **Total Time:** 35 minutes