



Best Pizza Sauce Recipe



Ingredients:

- 28- ounce can Cento San Marzano whole peeled tomatoes
- 1 tablespoon extra-virgin olive oil
- 1 teaspoon red wine vinegar
- 1 large garlic clove minced
- 1 teaspoon table salt
- 1 teaspoon granulated sugar
- 1 teaspoon dried oregano
- ¼ teaspoon freshly ground black pepper

Method:

1. Over medium-high heat, sauté the garlic in the oil until fragrant, about 1 minute.
2. Drain tomatoes in a fine mesh strainer and place drained tomatoes into a blender, discarding drained liquid.
3. Add the remaining ingredients, to include the garlic and oil, to a blender and blend on high until completely combined about 30 seconds.
4. Store leftovers in an airtight container in the refrigerator.

Notes:

This makes enough sauce for (3) 14-inch pizzas, about 1.5 cups of sauce.