



THE Best Pizza Sauce



Ingredients:

- 8 ounces (1 cup) tomato puree OR tomato sauce
- 3 TBLs tomato paste
- 1 ½ tsps sugar
- 1 tsp dried basil
- 1 tsp dried oregano
- 1 tsp dried parsley
- ½ tsp dried thyme
- ½ tsp fennel seeds, crushed (see NOTES below)
- ½ tsp garlic powder
- ¼ tsp onion powder
- ½ tsp salt
- Pinch crushed red pepper flakes

Method:

1. In a small saucepan set over medium heat, stir together the tomato puree/sauce, tomato paste, sugar, basil, oregano, parsley, thyme, crushed fennel seeds, garlic powder, onion powder, salt, and red pepper flakes. Bring to a simmer, reduce to a low simmer (occasional bubbles) and cook for 25 to 30 minutes or until thick and flavorful, stirring every 5 minutes or so.
2. Allow to cool a bit before spreading on pizza crusts, or serve warm as a dipping sauce. Cover and store leftover sauce in the refrigerator for up to a week, or freeze for up to three months.

Notes: To prepare the fennel seeds, grind them in a spice grinder or clean coffee grinder, use a mortar and pestle, or place them in a sealed plastic baggie with the air squeezed out and (on top of a cutting board), and pound the seeds in the bag using the flat side of a meat mallet.