Homegrown Pizza Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

I've always made pizza sauce based on my mother's recipe, starting with a can of tomato sauce. This year, I started with paste tomatoes from my garden with great success. You'll notice that the amounts in the ingredient table below are rough; please add veggies and herbs according to your taste.

- 3 pounds very ripe tomatoes, washed, stemmed, quartered, and seeded
- 1 yellow onion, very small dice
- 4 garlic cloves, minced
- 2 tbl. dried oregano
- 1 tbl dried thyme
- 2 bay leaves
- 1 tbl. olive oil
- sea salt, black pepper, and sugar to taste.

Instructions

1. Place quartered tomatoes in large saucepan over medium heat. Cook, stirring

frequently. The tomatoes will let go of a surprising amount of juice.
2. Remove from heat and strain off solids. Set solids aside and return juice to the stove.
3. Simmer juices, uncovered, until reduced.
4. Add tomato solids back into the saucepan and stir in all remaining ingredients except sugar.
5. Bring sauce back to a simmer and cook, stirring regularly, until the onions are translucent and the sauce has reduced to the desired consistency.
6. Taste.
7. Add a small amount of sugar, mix thoroughly, and taste again. Repeat until you achieve an acidity that tastes good to you.
8. Sauce should keep in the refrigerator for about a week, in the freezer for a few months, or may be canned.