

Pizza Sauce

1 (28 oz/796 mL) can Italian tomatoes
2 tbsp olive oil
1 small onion, minced
2 cloves garlic, minced
1/4 tsp dried oregano
1/8 tsp dried basil
freshly ground pepper

- Drain, seed and crush tomatoes, set aside.
- In saucepan, heat oil over medium heat; fry onion, garlic, oregano and basil, stirring occasionally, until onion is translucent, about 5 minutes.
- Add tomatoes and pepper; simmer, stirring occasionally, for about 20 minutes or until thickened. Let cool for 5 minutes.
- Transfer to food processor; blend until smooth (optional).

Note: Sauce can be made ahead and frozen for up to 1 month in airtight container. Makes 2 cups.