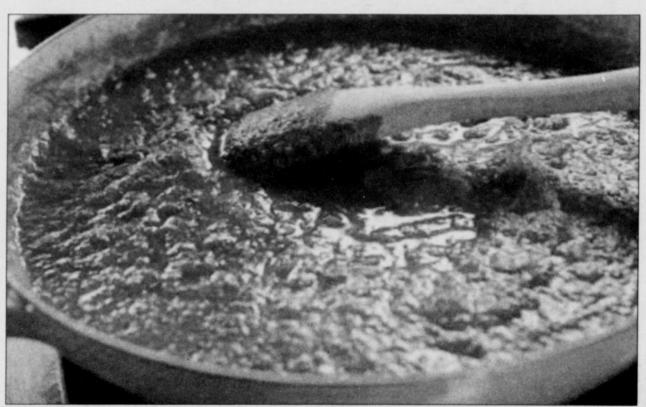
FOOD





A simple pizza sauce used by many pizzerias. The thickness of the sauce is regulated by the amount of water used; it should be somewhat viscous. Original recipe makes 1 large pizza.

Easy Pizza Sauce

Ingredients:

- 1 (6 ounce) can tomato paste
- 1 1/2 cups water
- 1/3 cup extra virgin olive oil
- 2 cloves garlic, minced
- · salt to taste
- · ground black pepper to taste
- 1/2 tablespoon dried oregano
- · 1/2 tablespoon dried basil
- 1/2 teaspoon dried rosemary, crushed

Directions:

Mix together the tomato paste, water, and olive oil. Mix well. Add garlic, salt and pepper to taste, oregano, basil, and rosemary. Mix well and let stand several hours to let flavors blend. No cooking necessary, just spread on dough.

