

# TOMATO SAUCE FOR PIZZA

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Preparation Time; 10 Minutes.

Cooking Time; 15 Minutes.

**This recipe makes enough sauce to make four Extra Large Pizza and maybe more.  
It depends how much sauce you will use for each pizza.**

**This sauce is very good and very spicy and tasty and can be used it in any other Italian dish just as it is.**

## DRY INGREDIENTS:

- ½ Tea spoon of ground oregano.
- ½ Tea spoon of Basil.
- ¼ Tea spoon of Onion Powder.
- ½ Tea spoon of ground white pepper.
- ½ Tea spoon of Garlic Powder.
- 1 Pinch of Thyme.
- 1 Tea spoon Cilantro in flakes.
- ½ Tea spoon of salt.
- 1 Pinch of Cayenne Pepper.

Place all the above ingredients in a dry container and put aside for now.

## OTHER INGREDIENTS:

- 1 Can of Hunt's Tomato Paste of 156 ml.
- 1 Can of Hunt's Tomato sauce (original) of 398 ml.
- 1 The juice of on fresh Lemon.
- 3 Table spoon of Peanut Oil.
- 1 Cup of water.
- 4 Tea spoon of Brown Sugar.
- 1 ½ Tea spoon of Honey.

**This sauce is very, very thick so to help to prevent splash over, you will need a 4 quart cooking and to leave the cover ajar. Leave the whisk in the pot and start mixing before you fully open the cover.**

Place all the above ingredients in a cooking pot and insert also all the spices preparation you did in the first step. Mix well and simmer at very low heat with a cover ajar for 15 minutes. Stir at times.



**BON APPÉTIT.**