

Cooked Pizza Sauce

written by The Recipe Exchange | October 14, 2020

Ingredients

1/4 cup chopped onion
2 Tbls. olive oil
1 Tbls. minced garlic
3 plum tomatoes – minced
3 oz. canned tomato paste
2 1/2 Tbls. Italian seasoning
1/2 tsp. salt
1/4 tsp. black pepper
1/4 cup butter OR margarine – sliced

Directions

Sauté onions in oil for 1 minute.

Stir in remaining ingredients, except butter, and bring to a boil, stirring occasionally.

Simmer for 5 minutes, reduce heat to low, and stir in butter pieces.

When butter is half melted, remove skillet from heat and continue stirring until thoroughly incorporated.