

JENNI MARIE'S TEST KITCHEN

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Easy Pizza Sauce

Makes about 5 Cups (40 oz.) of Sauce

Equipment Needed:

- Large Saucepan
- Kitchen Scale
- Measuring Cups & Spoons
- Can Opener
- Small Mixing Bowl
- Rubber Spatula OR Wooden Spoon
- Cutting Board & Chef's Knife
- Splatter Screen

Directions:

1). Gather all equipment & ingredients. Combine all ingredients in a medium saucepan, bring to a simmer on medium heat. Reduce heat to low and let simmer uncovered for 30-45 minutes, stirring occasionally. Use caution, as sauce may bubble and splatter, especially when you stir it. Use a splatter screen if you have one. Store unused sauce in an airtight container and refrigerate for up to 7 days. You can also portion and freeze in an airtight containers or freezer bags for up to 6 months. I figure about 4-5 oz. of sauce per pizza. Enjoy!

- **1- 28 oz. Can Crushed Tomatoes**
- **1- 15 oz. Can Tomato Sauce**
- **3 T. (36g.) Granulated Sugar (more or less, to taste – I like mine on the sweeter side)**
- **2.5 t. (13g.) Kosher Salt (more or less, to taste)**
- **1/2 t. Black Pepper**
- **2 t. Dried Oregano**
- **1 t. Italian Seasoning**
- **1 T. Low FODMAP Garlic Replacer (or 1 t. Garlic Powder)**
- **1/4 t. Low FODMAP Onion Replacer (or 1/4 t. Onion Powder)**

