



# Crushed Tomato Pizza Sauce Recipe

Adapted from Peter Reinhart's

“Pizza Quest: My Never Ending Search for the Perfect Pizza”

Makes 4 Cups

## Ingredients:

28 oz. can crushed or ground tomatoes

2 Tablespoons fresh minced basil

¼ Teaspoon dried oregano

3 cloves fresh garlic, minced

1 Tablespoon fresh squeezed lemon juice

Salt and Pepper to taste

## Materials Needed:

Large stainless steel mixing bowl

Mixing spoon

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**Step 1:** In large mixing bowl combine the tomatoes, basil, oregano, garlic, and lemon juice. Mix until all ingredients are incorporated.

**Step 2:** Taste the sauce. Add salt and pepper accordingly to your taste.

The sauce does not need to be heated or cooked. It can be applied directly to your pizza dough. You can keep the sauce covered, in the refrigerator for up to two weeks.