


# Ultimate Pizza Sauce

By SAMS\_Club on March 26, 2005

★★★★★ 243 Reviews

 **Prep Time:** 20 mins **Total Time:** 1 hrs 20 mins **Serves:** 4, **Yield:** 1-2 pizzas

## About This Recipe

"This pizza sauce recipe was given to me as a wedding present, written on the inside cover of a pizza cookbook. It is thick, saucy, spicy and delicious. I'll never use anything else on my homemade pizzas. I like to double or triple it and put it in Ziploc bags in my freezer."



Photo by \* Pamela \*

## Ingredients

- 2 tablespoons olive oil
- 1 tablespoon butter
- ½ cup onions, chopped
- ¼ cup celery, chopped
- 1 garlic cloves, minced
- 1 (8 ounce) cans tomato sauce
- 1 (6 ounce) cans tomato paste
- 2 tablespoons grated parmesan cheese
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- ½ teaspoon salt
- ½ teaspoon sugar
- ¼ teaspoon black pepper
- 1 small bay leaves
- 1 teaspoon fennel seeds

## Directions

1. In a large skillet, melt butter with the oil. Add the onion, celery and garlic and saute until soft and transparent.
2. Add tomato sauce and tomato paste and stir until smooth.
3. Add remaining ingredients and bring to slow simmer.
4. Simmer for 30-60 minutes (or not at all depending on your taste and time frame).
5. Remove the bay leaf and spread the sauce on your prepared pizza dough.

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