



♥ recipes worth sharing

⇒ *Darin's Favorite* ⇐

PIZZA SAUCE ♥

This is my go-to sauce. Everyone loves it.
This sauce has a good strong flavor. ♥



PREP TIME
20 min



COOK TIME
No cook



TEMPERATURE
N/A



YIELD
10 servings

⇒ INGREDIENTS ⇐

- 6 oz tomato paste (1 - 6 oz can)
- 15 oz tomato sauce (1 - 15 oz can)
- 1-2 tablespoon oregano to taste
- 2 tablespoon Italian seasoning
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 tablespoon garlic salt
- 1/4 teaspoon freshly ground black pepper
- 1 teaspoon sugar



RHINO TIP

For the best flavor, make the sauce ahead of time and let it chill for a few hours before spreading it on your pizza.

⇒ STEP-BY-STEP INSTRUCTIONS ⇐



- 1** Mix the tomato paste and tomato sauce together in a medium bowl until well combined and smooth.



- 2** Add the oregano, Italian seasoning, garlic powder, onion powder, garlic salt, black pepper, and sugar. Mix well.



- 3** Let the sauce sit for at least 20 minutes so the flavors combine. For best flavor, chill in the fridge for 2-3 hours before using.

⇒ TIPS & VARIATIONS ⇐

♥ Double the batch — this sauce is always a hit.

♥ Great on homemade pizza or tortilla pizzas.

♥ Taste and adjust the oregano for a stronger herb flavor.

⇒ *Family favorites, one recipe at a time.* ⇐

