

Abby's Pizza Sauce

Ingredients

1/3 cup olive oil

1 cup finely chopped onions

8 – 12 cups peeled tomatoes.

2 Tablespoons tomato paste (may use 1 T. powdered dehydrated tomatoes)

2 Tablespoons oregano, fresh, chopped

2 teaspoon basil, fresh, chopped

1 bay leaf

1 teaspoon fresh thyme

2 Tablespoons fresh parsley

½ - 1 Tablespoon sugar

½ teaspoon dried cayenne pepper

2 Tablespoons finely chopped garlic

½ cup red wine (optional)

Directions:

In dutch oven, heat olive oil to medium high and saute onions. Add tomatoes, turn down heat to medium low and simmer for 5 minutes. In batches, run tomatoes through a food mill.

Add rest of ingredients to tomato/onion mixture in dutch oven. Herbs may be added at the end of cooking.

Simmer uncovered until reduced to desired thickness.

Store in half pint canning jars in freezer.

This is enough sauce for 2 medium to large pizzas.