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Pizza Sauce

Hailing back to the cobblestone streets of Rome, this is a sauce recipe that is elegant in its simplicity. As always, a recipe with minimal ingredients demands quality! Premium tomatoes, extra virgin olive oil, fresh basil—Little Italy will be proud of you!

Yields about three cups.

Ingredients

- 1 can (24 ounces) of San Marzano whole peeled tomatoes
- 2 tablespoons extra virgin olive oil
- 4–5 fresh basil leaves, torn into small pieces
- 1 tablespoon kosher salt

Instructions

1. Crush the tomatoes by hand to your desired consistency.
2. Add the remaining ingredients and combine gently but thoroughly.
3. Store in the refrigerator in a covered container for 12–24 hours before using. This deepens and enriches the flavor.
4. Allow the sauce to set at room temperature for thirty minutes, then stir gently before using.
5. Store any leftover sauce in a covered container in the refrigerator for up to three days.

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