Pizza Sauce

SERVINGS	SERVING SIZE	EST. PROTEIN / SERVING	TOTAL / HANDS-ON
About 6-8	1/4 cup	About 1 g	75 min / 15 min

Ingredients

- **1 can Cento San Marzano Peeled Tomatoes** (28 oz), with all their juice
- **1 tablespoon (15 ml) extra-virgin olive oil**
- **1 tablespoon (15 ml) unsalted butter**
- **2 medium cloves fresh garlic**, finely grated on a Microplane (about 2 teaspoons)
- **1 teaspoon dried oregano**
- **1/4 teaspoon red pepper flakes**
- **Kosher salt**
- **1 medium yellow onion**, peeled and halved
- **2 fresh basil sprigs** (about 6 inches each), with leaves attached
- **1 teaspoon sugar**

Directions

1. **Purée the tomatoes.** Pass the tomatoes and their juice through a food mill, pulse in a food processor, or use an immersion blender. Leave a little texture, with no pieces larger than **1/16 inch**. Set aside.
2. **Cook the garlic, oregano and pepper flakes.** Heat the oil and butter in a medium saucepan over medium-low heat until the butter melts. Add the garlic, oregano, red pepper flakes and a large pinch of salt. Stir frequently for **about 3 minutes**, until fragrant but not browned.
3. **Add the remaining ingredients.** Stir in the tomatoes, onion halves, basil sprigs and sugar. Bring to a simmer, then reduce the heat to its lowest setting; bubbles should barely break the surface.
4. **Reduce the sauce.** Cook for **about 1 hour**, stirring occasionally, until reduced by **half**. Use the reduction to judge when it is ready.
5. **Finish.** Discard the onion halves and basil stems. Season to taste with salt. Measure **1/4 cup per serving**; expect roughly **6-8 servings**, depending on the final reduction.

Store & Reheat

Cool promptly in shallow containers; refrigerate within **2 hours**. Keep covered for **3-4 days**, or freeze in **1/4-cup portions for up to 3 months**.

Stovetop:

Thawed: Thaw in the refrigerator. Spread on pizza before baking, or warm in a pan over medium-low heat, stirring. When serving hot, bring to a boil and reach at least **165°F**.

Frozen: Put a frozen portion in a pan with a splash of water. Cover on low until melted; stir and bring to a boil, reaching at least **165°F**.

Pizza Sauce

Amounts For Ziti

Use page 1 for your original pizza batch. For ziti, choose the column for your pan or the full batch of eight 16 fl oz ramekins. The full oven and air-fryer recipes use the same amount of sauce.

Ingredient	Oven Ziti 9 x 5-inch	Oven Ziti 8 x 8-inch	Oven Ziti 13 x 9-inch	Air Fryer Ziti 8 Ramekins
Peeled tomatoes, with juice	2 x 28 oz cans	2 x 28 oz cans	84 oz (3 x 28 oz cans)	84 oz (3 x 28 oz cans)
Olive oil	2 Tbsp	2 Tbsp	3 Tbsp	3 Tbsp
Unsalted butter	2 Tbsp	2 Tbsp	3 Tbsp	3 Tbsp
Fresh garlic, finely grated	4 tsp (about 4 cloves)	4 tsp (about 4 cloves)	2 Tbsp (about 6 cloves)	2 Tbsp (about 6 cloves)
Dried oregano	2 tsp	2 tsp	1 Tbsp	1 Tbsp
Red pepper flakes	1/2 tsp	1/2 tsp	3/4 tsp	3/4 tsp
Medium yellow onion, peeled	2 onions	2 onions	3 onions	3 onions
Fresh basil, 6-inch sprigs	4 sprigs	4 sprigs	6 sprigs	6 sprigs
Sugar	2 tsp	2 tsp	1 Tbsp	1 Tbsp
Kosher salt	To taste	To taste	To taste	To taste
Finished batch yield	About 3 2/3 cups	About 3 2/3 cups	About 5 1/2 cups	About 5 1/2 cups
Sauce needed for ziti	1 1/2 cups	2 cups	4 cups	4 cups

Cook The Ziti Batch

Follow the method on page 1, using a saucepan or pot large enough for your selected batch. Halve the onions and keep basil sprigs intact. All tomato amounts use full 28 oz cans.

Reduce to the finished batch yield above. Simmer uncovered, stirring occasionally. Larger batches may take longer than 1 hour. Remove the onions and basil stems before measuring. If short, add water a little at a time to reach the batch yield; if there is too much, simmer longer. Measure out only the sauce needed for your ziti and save the rest.

Use the measured sauce in place of the marinara in your chosen ziti recipe. Mix all the measured sauce into the pasta; no separate bottom layer. Save leftover sauce separately. Storage and reheating directions are on page 1.