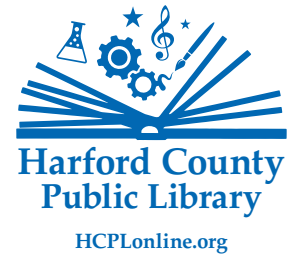




in
partnership
with



EZ PIZZA SAUCE

YIELDS ABOUT 3 CUPS

INGREDIENTS

- 1 tbsp olive oil
- 3 to 4 cloves garlic, minced
- ¼ tsp red pepper flakes,
or more to taste
- 4 cups chopped local tomatoes,
that have been cored and lightly
seeded
- 1 tsp dried oregano
- 1 tsp dried basil
- 1 tsp kosher salt
- 1 tsp local honey or maple syrup

DIRECTIONS

- 1** | Heat olive oil in a saucepan over low heat. When hot, add the garlic and red pepper flakes.
- 2** | Sauté for 1 or 2 minutes taking care not to burn the garlic. Add the rest of the ingredients and bring to a boil.
- 3** | Lower the heat and continue cooking for about 10 to 15 minutes, or until the sauce is slightly reduced. Adjust seasonings as needed and allow to cool before using. This sauce can be made ahead and also freezes well.