

Homemade Pizza Sauce

<http://userealbutter.com/2015/01/07/homemade-pizza-sauce-recipe/>
from [*oh, sweet basil*](#)

2 tbsps olive oil
1 medium onion, fine dice
4 cloves garlic, minced
1/2 tsp red pepper flakes
2 tps fresh basil, chopped (or 1 tsp dried basil)
1 tsp fresh oregano, chopped (or 1/2 tsp dried oregano)
16 oz. tomato sauce
4 tbsps tomato paste
5 tbsps Parmesan, grated
2 tps brown sugar
2/3 cup warm water
salt to taste
pepper to taste

Place the olive oil in a large sauté pan or stock pot over medium heat. When the oil is hot, add the onions and sauté until soft, about 5 minutes. Stir the garlic into the onions. Stir in the red pepper flakes, basil, and oregano. Add the tomato sauce, tomato paste, Parmesan cheese, brown sugar, water, salt, and pepper and stir to combine. Bring the sauce to a boil and reduce to a simmer over low heat for 1 to 2 hours. I simmered for 2 hours and got 2.5 cups of sauce. Can be stored in an airtight jar for up to 2 weeks.