

## No-Cook Pizza Sauce

<http://userealbutter.com/2015/11/29/no-cook-pizza-sauce-recipe/>  
from *The Kitchn*

16 oz. canned whole or diced tomatoes, drained for thicker sauce  
3-4 cloves garlic, peeled and smashed  
1 tsp balsamic vinegar (more to taste)  
1/2 tsp salt  
1/2 tsp freshly ground black pepper  
1 tbsp olive oil

Combine all ingredients in a food processor and purée to desired consistency. I like mine a little chunky. Season to taste with more vinegar, salt, pepper, and olive oil. Use immediately or refrigerate for up to a week or freeze for up to 3 months. Makes 1 1/2 cups.