

Classic Pizza Sauce

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| ¼ Cup olive oil | 2 Tbsp fresh oregano |
| 2 Cups chopped onion | 2 tsp salt |
| 2 Cloves chopped garlic | 1 Tbsp brown sugar |
| 5 Cups Roma tomatoes, diced | 6 oz. tomato paste |
| 1 Tbsp fresh basil | Pepper to taste |
| 1 tsp tarragon | |

Heat the olive oil in a sauce pan and add the chopped onion and garlic. Cook until these ingredients are transparent. Add the remaining ingredients and gently simmer for about 40 minutes. For a smooth sauce blend cooled sauce in an electric blender.

One batch makes approximately 6 cups of sauce.