Pizza Sauce

I make my own pizza shells using my bread machine. You can use this recipe and buy a pizza shell or make the Pizza Bread mentioned in this recipe.

1 (6 oz.) can tomato paste 1 (8 oz.) can tomato sauce 6 oz. water

1 clove garlic, minced1 tsp. oregano1 medium onion, chopped4 Tb. Parmesan cheese



Mix all ingredients in 1-quart sauce pan and simmer 20 minutes.

Add this sauce to a pizza shell and top with mozzarella cheese.

Garnish with ingredients of your choice.

Bake in a preheated 500 degree oven for 15 to 20 minutes or until cheese melts and pizza crust browns. Baking temperature and time may vary according to pizza shell, follow directions given on packaging.

Yield: Sauce for 2 pizzas and 2 loaves of bread.

NOTE: PIZZA BREAD

Bread pizza made with Boudin Sourdough Bread or French Bread is another way to enjoy a tasty, quick meal.

Cut bread lengthwise; butter sliced bread; add sauce and top with mozzarella cheese. Garnish with ingredients of your choice.

Bake on top oven rack of preheated 350 degree oven for 30 minutes or until cheese melts and bread is toasted.