



Noreen's Kitchen

Easy Pizza Sauce

Ingredients

1, 14 ounce can tomato sauce	1/2 teaspoon red pepper flakes
1, 14 ounce can petite diced tomatoes	1/2 teaspoon salt
1, 6 ounce can tomato paste	1 tablespoon dried oregano
1/2 cup Parmesan cheese	1 tablespoon dried basil
4 cloves garlic, minced	1/2 teaspoon ground rosemary
2 tablespoons granulated sugar	1 tablespoon red wine vinegar (optional)

Step by Step Instructions

Combine ingredients in a saucepan and mix well.

Place over medium heat and allow to simmer for 30 minutes to thicken and allow the flavors to meld.

Store in a mason jar or airtight container in the refrigerator for up to 1 month.

This recipe can be increased and canned using the waterbath method.

Enjoy!