



EXCLUSIVE RECIPE

Tony's Pizza Sauce (Makes enough sauce for at least five pizzas.)

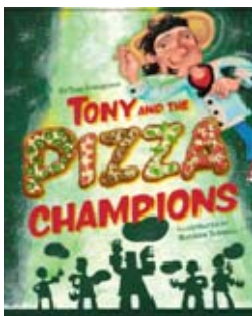
This is a simple sauce recipe that I love to make at home. It has just the right balance of sweetness and spice and it's the perfect base for any type of pizza. I hope you enjoy it as much as I do.

Ingredients:

- 1 can (14.5 ounces) diced tomatoes with juice
- 2 cans (6 ounces each) tomato paste
- 1 teaspoon dried oregano
- 2 teaspoons salt, or 2½ teaspoons kosher salt
- 2 tablespoons sugar
- 1 basil leaf

Directions:

1. In a medium bowl, combine the diced tomatoes, tomato paste, oregano, salt, and sugar. Mix well, and then add the basil leaf.
2. Use the sauce immediately, or store it in a sealed container in the refrigerator for up to 5 days. You can also freeze it for up to 2 months. Let it warm to room temperature before using.



Tony and the Pizza Champions is available wherever books are sold.

www.chroniclebooks.com/pizzachamps