

## Simple Pizza Sauce

### Ingredients

- 2 to 3 tablespoons olive oil
- 2 cloves garlic, crushed and very roughly chopped
- 12 fresh basil leaves, finely chopped
- 1 28-ounce can crushed San Marzano tomatoes (or chop yourself)
- 2 tablespoons (30 grams) balsamic vinegar
- 2 tablespoons (30 grams) red wine vinegar
- 2 tablespoons (30 grams) red wine
- Salt, to taste (optional)

### Directions

In a large pot, heat oil over low heat. Sauté garlic for one minute. Then add basil and cook for about thirty seconds more. Pour in tomatoes, their liquid, vinegar, and wine. Cook over low heat, covered with the lid ajar, for two hours or more, stir occasionally. Add salt if necessary.

### Notes

The texture of the crushed San Marzano tomatoes is wonderful, but you can also buy them canned whole. We think it's most important to get San Marzano tomatoes, so buy them in any form available, then skin and chop them if necessary. Use all their liquid.

This might seem like a lot of vinegar to add, but it adds a wonderful flavor and helps break down the sugars in the tomato. It also deepens the color.

Leftover sauce saves in the fridge for up to a week, and tastes great on pasta, too.