

Quick, Fresh Pizza Sauce

2T olive oil

1/4 C. chopped onions

1 T minced garlic

3 Italian plum tomatoes, peeled and minced

3 oz. canned tomato paste

2 1/2 T Italian seasoning

1/2 t Salt

1/4 t Black Pepper

1/2 Stick Unsalted Butter, sliced

Heat the oil in a large skillet over high heat.

Sauté the onions in oil for 1 minute.

Stir in garlic, tomatoes, tomato paste, Italian seasoning.

Season with salt and pepper to taste.

Bring to a boil and simmer, stirring occasionally, for about 5 minutes.

Reduce the heat to low and stir in butter pieces.

When the butter is half melted, remove the skillet from heat and continue stirring until thoroughly incorporated.