

## **MARINARA SAUCE**

*About 2 cups sauce*

*Many consider marinara sauce to be a tomato sauce with onions, garlic, and herbs. Yet marinara pizza normally consists of tomato, garlic, olive oil, and oregano. That's why I call this sauce marinara, even though it doesn't have onions, although you may certainly add some. Try this as a quick all-purpose tomato sauce for pizza or pasta or for dipping breadsticks.*

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| <b>1</b> | <b>(14.5-ounce) can diced tomatoes, or 4 fresh tomatoes, peeled and diced (about 2 cups)</b> | <b>4</b> | <b>small garlic cloves, minced</b>               |
|          |  | <b>2</b> | <b>sprigs fresh oregano, or 1 teaspoon dried</b> |

1. Crush the tomatoes in a blender. Pour into a small saucepan and stir in the garlic and oregano. Cook over low heat about 5 minutes.
2. Use as a pizza or pasta sauce or as a dipping sauce for breadsticks.

## **MARINARA PIZZA**

*One 16-inch pizza*

**Basic Pizza Dough (p. 135)**

**Marinara Sauce**

**Olive oil**

1. Prepare the pizza dough and set aside.
2. Preheat the oven to 425 degrees and lightly oil the pizza pan.
3. Prepare the marinara sauce.
4. Stretch the dough to fit the prepared pan. Spread the sauce over the dough and bake on the lowest oven rack 15 to 20 minutes.

### **CONVERSATION STARTER:**

*It's difficult for our aging neighbor Mr. Smith to mow his lawn these days. Would one of you do that this weekend? We could make cookies for him, too. What kind shall we make?*