



Pizza Sauce

You will need some parent help for this cooking experience.

Ingredients:

3 Tablespoons olive	1 teaspoons basil
1 large onion - chopped	1 Tablespoon oregano
3 cloves garlic - minced	1 bay leaf
28 oz. can tomatoes diced with juice	1 Tablespoon honey or sugar
1 6 oz. can tomato paste	1 Tablespoon salt
1/4 tsp pepper	

Directions:

- 👉 Heat oil in large fry pan 2.
- 👉 Add onions and sauté until limp
- 👉 Add garlic sauté for 1 minute
- 👉 Add remaining ingredients
- 👉 Bring to a boil
- 👉 Lower heat and simmer uncovered for 1 hr.
- 👉 Stir occasionally

Note: After step three above I just put it in a crock pot and let it cook for several hours

To make your pizza I but tortilla's or nan. I spread on sauce, add lots of veggie toppings that I have chopped. Sprinkle on shredded cheese. Don't be afraid to try a mixture of cheese. You can make a restaurant and take orders from your family and make personal sized pizza's for everyone. I put my pizza on a cookie sheet and broil it for 5-10 minutes, until the cheese is bubbly and a little brown. Dig in. Be careful it will be hot.

Possible Veggie Toppings

Peppers – all colors

Mushrooms

extra sharp

Olives

Artichoke Hearts

Meat Toppings

Ham

Pepperoni

Hamburger

Sausage

Cheese

Mozzarella

Cheddar –

Swiss

Parmesan