

Homemade Tomato Sauce



Ingredients:

- 6 large tomatoes, quartered
- 8 garlic cloves, halved
- 2 medium onion, quartered
- garlic salt
- pepper
- 1 can tomato paste (only if making pizza sauce)

Directions:

1. Preheat the oven to 350 degrees F. In a large casserole dish, add the quartered tomatoes, garlic, onion, garlic salt, and pepper.
2. Place the pan in the oven and bake for about 1 hour. The mixture should be juicy. Allow to cool 10 minutes.
3. Pour the tomato mixture into a blender and blend on high for 2-3 minutes.
4. Enjoy warm! You can use this sauce for spaghetti, dips, etc... If you want to make this a pizza sauce, add 1 can of tomato paste to the blender while you are blending. This will make it a thicker sauce for the pizza.

Enjoy!

