

Chicago-Style Salsicce Pizza Sauce

Browned onions with garlic, tomatoes and fresh herbs.

Yield: 6.5 gallons

Ingredients

- 2 cups Olive oil
- 2.5 quarts Fresh onions, diced ¼"
- 1 cup Fresh garlic, minced
- 6 - #10 cans 6 in 1 All-purpose Ground Tomatoes
- 2 - #10 cans Bella Rossa Extra Heavy Tomato Puree
- ¼ cup Fresh basil, chopped
- 2 tbsp. Dried oregano
- 2 tbsp. Ground black pepper
- 1½ tsp. Salt

Directions

1. In a 10-gallon sauce pot, brown onions in oil.
2. Add garlic and continue cooking just until garlic is translucent.
3. Remove pan from heat and stir in tomato products and seasonings.
4. Refrigerate and use as needed.