

Lemon Herb Thyme Pizza Sauce

Lemon juice brightens up this traditional pizza sauce.

Yield: 5 gallons

Ingredients

- 6 - #10 cans 6 in 1 All-purpose Ground Tomatoes
- 4 oz. Lemon juice
- 1 oz. Fresh basil, chopped
- ½ oz. Leaf oregano
- ½ oz. Fresh parsley, chopped
- ½ oz. Thyme
- 1½ oz. Black pepper
- 1 oz. Fresh garlic, pureed
- 2 oz. Fresh onion, pureed
- 4 oz. Salt

Directions

Blend all ingredients in large mixing bucket and place in cooler for 12 hours before using.