



Old World Pizza Tomato Sauce

A simple sauce, great for wood-burning pizzas.

Yield: Approx. 6½ quarts

Ingredients

- 2 - #10 cans Cristoforo Colombo Whole Peeled Pear Tomatoes in Juice with Basil
- 1½ tsp. Sea salt
- ½ cup Extra virgin olive oil
- ½ tsp. Freshly ground black pepper

Directions

1. Combine tomatoes, extra virgin olive oil, sea salt and black pepper.
2. Lightly process ingredients to leave the sauce chunky or pass the pear tomatoes through the large disk of a food mill or a grinder attachment.
3. Place sauce into a non-reactive container and refrigerate up to 3 days.