

Pizza Sauce

Ingredients:

- 3 teaspoon olive oil
- 1/2 teaspoon pepper
- 1/2 teaspoon sugar
- Salt - as needed
- 2 cloves garlic (optional)
- 2 teaspoons ketchup
- 5-6 tomatoes
- 1 teaspoon chilli powder
- 2 teaspoons oregano
- 1 teaspoon chilli flakes

Method:

- Boil and peel tomatoes
- Deseed and roughly chop them and grind those in a grinder roughly
- Heat the oil in a pan and saute for 1-2 mins.
- Add onion and saute for 2 mins.
- Add red chilli, tomato pulp and all other ingredients except sugar and let them cook for 3-4 mins on medium flame.
- Add sugar and cook further for 2 mins.
- Store in an airtight jar and keep in fridge.