

Easy Pizza Sauce

1 onion, chopped
garlic
oil
4-6 cups chopped roma tomatoes (approx 20 tomatoes)
2 cups chopped green peppers
1 tbsp sugar
1 ½ tsp salt
½ tsp pepper
1 tsp oregano
1 tsp basil
1 bay leaf
1 large can tomato paste

Saute onion and garlic in a bit of oil. Stir in all of the ingredients except paste. Simmer for a few hours or until veggies are very soft. Put through a sieve and return to pot. Add paste and heat thoroughly. Seal in jars and process for 20 minutes OR freeze in small containers.

I seal mine in pint sized jars and this gives enough to make three large pizzas.