

**SAUCES, GRAVIES, AND DRESSINGS No.O 012 00**  
**PIZZA SAUCE**

**Yield** 100

**Portion** 2-1/2 Tablespoons

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
23 cal	5 g	1 g	0 g	0 mg	221 mg	20 mg

**Ingredient**

OIL,SALAD  
 ONIONS,FRESH,CHOPPED  
 TOMATOES,CANNED,CRUSHED,INCL LIQUIDS  
 TOMATO PASTE,CANNED  
 SUGAR,GRANULATED  
 SALT  
 PEPPER,BLACK,GROUND  
 BASIL,DRIED,CRUSHED  
 BAY LEAF,WHOLE,DRIED  
 GARLIC POWDER  
 OREGANO,CRUSHED

**Weight**

1/2 oz  
 12-2/3 oz  
 8-1/4 lbs  
 1-1/2 lbs  
 1-3/4 oz  
 1 oz  
 1/8 oz  
 1/3 oz  
 1/8 oz  
 1/8 oz  
 1/3 oz

**Measure**

1 tbsp  
 2-1/4 cup  
 3 qts 3 cup  
 2-5/8 cup  
 1/4 cup 1/3 tbsp  
 1 tbsp  
 1/8 tsp  
 2 tbsp  
 3 each  
 1/8 tsp  
 2 tbsp

**Issue**

14-1/8 oz

**Method**

- 1 Saute onions in shortening, salad or olive oil until tender.
- 2 Add tomatoes, tomato paste, sugar, salt, pepper, basil, bay leaves, garlic, and oregano. Bring to a boil; reduce heat and simmer for 1 hour. Remove bay leaves. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.