

Slow Cooker Pizza Sauce

From the blog Foodie With Family

Ingredients

- 2 cans (12 ounces each) tomato paste
- 2 cans (8 ounces each) tomato sauce
- 1/2 cup (or more) water
- 1-4 cloves of garlic, minced
- 2 tablespoons dried oregano
- 1 tablespoon dried basil
- 1-4 tablespoons dried parsley flakes
- 3 tablespoons extra virgin olive oil
- 1 anchovy fillet
- 1-2 tablespoons raw sugar or granulated sugar
- 3-4 tablespoons freshly grated Parmesan, Romano or Asiago cheese (or a blend)
- salt and freshly ground pepper, to taste

Instructions

- 1. Whisk together the tomato paste, tomato sauce, water, garlic, oregano, basil, parsley flakes, olive oil, the anchovy fillet and 1 tablespoon of the sugar in the crock of your slow-cooker until smooth.
- Place the lid on the slow-cooker, turn it to 'LOW' and let simmer for four hours, stirring every 30 minutes or so to prevent scorching, or until brick red and very thick. You may add extra water by the tablespoon full if it begins thickening too quickly.
- 3. Stir in the grated cheese and taste.
- 4. Adjust seasoning (and sugar content) if necessary.
- 5. Cool completely and portion into single use portions and freeze until ready to make pizza.

http://www.foodiewithfamily.com/homemade-slow-cooker-pizza-sauce/