



Grill Mayor's Favorite Pizza Red Sauce

If you're looking for a great red sauce to complement your own pizza concoction, this recipe has you covered.

- 2 Tbsp. unsalted butter
- ¼ cup grated onion, from 1 medium onion
(use the large holes in a box grater)
- 1¼ tsp. dried oregano
- 1 tsp. kosher salt, plus extra to finish
- 2 medium garlic cloves, minced or pressed
through garlic press (about 2 tsp.)
- 28-oz. can crushed tomatoes
- 1 Tbsp. brown sugar
- 2 Tbsp. coarsely chopped fresh basil leaves
or 2 tsp. dried basil
- 1 tsp. onion powder
- 1 tsp. garlic powder
- ½ tsp. dried thyme leaves
- ½ tsp. dried tarragon leaves
- 1 Tbsp. extra-virgin olive oil
- Fresh ground pepper

1. Heat butter in a large saucepan over medium heat until melted. Add onion, oregano and kosher salt. Cook, stirring occasionally, until liquid has evaporated and onion is golden brown, about 5 minutes.
2. Add garlic and cook until fragrant, about 30 seconds. Stir in tomatoes, sugar, dried basil (if using), onion powder, garlic powder, thyme and tarragon.
3. Increase heat to high, and bring to simmer. Lower heat to medium low and simmer until reduced to 2½ cups, about 25 to 30 minutes. Remove saucepan from heat and stir in oil and fresh basil (if using). Finally, season with salt and fresh ground pepper to taste.

Makes 2½ cups, enough for about 5 pizzas

