

New York-Style Pizza Sauce

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	extra virgin olive oil
2	cloves	garlic
1/2	cup	roma tomato - diced
2	tablespoons	tomato paste
1	tablespoon	fresh basil - chopped
1	teaspoon	sugar
1/2	teaspoon	salt
1/2	teaspoon	freshly ground black pepper
1	tablespoon	pecorino romano - grated

Heat olive oil in a small saucepan over medium heat. Add garlic cloves and cook until they are golden brown, about 2 minutes. Remove and let cool.

Transfer garlic and cooking oil to a food processor. Add tomatoes, tomato paste, basil, sugar, salt and pepper and puree until smooth. Add cheese and pulse until combined.

Allow sauce to sit for one hour.

Yield: "3/4 cup"