

# Pizza Brisson Sauce 8

Food FUNdamentals

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**Categories** Sauce

**Modified** 10/14/2014

**Tools**

**Locations**

**Plate**

**Yield** 4 ounces

**Prep**

**Portion** .5 oz

**Cook**

**Num Portions** 8

**Finish**

**Shelf**

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## Ingredients

1	tbs	olive oil
2	tbs	onion finely chopped
1	clove	garlic minced
1	12 oz cans	broth
1	12 oz cans	tomato paste
1/4	tbs	red wine vinegar
1/2	tbs	dried basil
1/2	tbs	dried oregano
1/2	tsp	dried thyme
1	tsp	dried rosemary

1. In a fry pan, warm the pan and add olive oil.
2. Saute onion and garlic until the vegetables have a light coating of oil and then add broth and simmer until the mixture is very tender.
3. Add tomato paste and vinegar, and broth as necessary. Stir in spices and let all ingredients combine. It should be a heavy sauce.
4. Spread on pizza crust evenly.
5. Sauce can be frozen in the portion used for one pan.