

## Pizza Sauce

This is our favorite recipe that we have made for years for simple muffin pizzas as well as our deep dish pizza. It is on the sweeter side but the anchovy paste balances the sweetness without leaving any "fishy" taste. If you omit the anchovy paste, taste the sauce with 1 TBS honey and then if you want it sweeter add the second tablespoon.

### Ingredients

- 1 (6 ounce) can tomato paste
- 3/4 cup (6 fluid ounces) hot water (110 degrees F)
- 3 Tablespoons grated Parmesan cheese
- 1/2 teaspoon garlic powder
- 2 Tablespoons honey
- 1 teaspoon anchovy paste
- 3/4 teaspoon onion powder
- 1/4 teaspoon dried oregano
- 1/4 teaspoon dried marjoram
- 1/4 teaspoon dried basil
- 1/4 teaspoon black pepper
- 1/8 teaspoon cayenne pepper (optional)
- 1/8 teaspoon dried red pepper flakes (optional)

### Directions

In a small bowl combine all ingredients, mix well and break up any clumps of Parmesan cheese. Sauce should sit a minimum of 30 minutes to let the flavors meld together. Spread over pizza dough as desired.