



Josh's Easy Italian Pizza & Pasta Sauce

Enough for 8+ medium pizzas

Ingredients:

- One 24 oz. bottle of store-bought pasta sauce (just trust me)
- One 28 oz. can diced tomatoes (drained)
- 1 teaspoon diced or minced garlic
- ½ cup heavy whipping cream (removes acidic taste)
- ¼ teaspoon salt
- 1 handful of fresh basil (chopped)
- 1 tablespoon (+/-) of sugar or Splenda, according to your taste (removes acidic taste)

Directions:

In a French Oven or in a large saucepan, add pasta sauce, diced tomatoes (drained), and garlic. Simmer for 3-5 minutes. Stir in heavy whipping cream and simmer for another 3-5 minutes. Add salt and chopped fresh basil. Remove from heat 2-3 minutes after adding the basil to preserve the flavor. Preferably let the sauce cool if you're using it on pizza.