Red Pizza Sauce Base
1 (15oz) can of Tomato sauce

1 (6oz) can of Tomato paste

Seasonings:

¼ to 1 TBS oregano ground, fresh or dried
1 tsp paprika to ½ TBS
½ to 1 tsp Cumin
½ to 1 TBS Fresh or dried Basil
½ to 1 tsp garlic powder
¼ to ½ tsp salt
½ to 1 TBS sugar

The amount of seasonings you add is dependent on how you want your sauce to taste; bold, spicy, hearty, sweet, etc.

Simmer your sauce in a saucepan for approximately 10 minutes to let the favors meld together. Then turn off the heat and let the sauce cool down to room temperature before using.

Optional seasonings:

Onion powder or granulated onion

Minced garlic

Thyme

Italian seasoning

Fresh or dried parsley

Black pepper

Red pepper flakes