

Wood Stone Pizza Sauce

Makes 102 oz.

Our classic pizza sauce has a rustic texture and simple, quality ingredients.

Ingredients

- 1 ea. 10-lb. can of Stanislaus™ 74/40
- 1 Tbsp. garlic, minced
- 1 Tbsp. dried basil
- 1 Tbsp. extra virgin olive oil

Method

- Pour the entire contents of the can directly into a food processor. Add the garlic, basil, and oil. Blend in the food processor for about 4 seconds, leaving a bit of texture to the sauce.
- Store for up to 4 days in the refrigerator.



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