**The Woodlands at Phillips**

**Maitake Pizza Sauce**

**Ingredients:**

2 teaspoons olive oil

1 tablespoon minced onion

1 1/2 teaspoons minced garlic

½ lb. Maitake Mushroom

3/4 teaspoon dried oregano

1/2 teaspoon dried basil

1/4 teaspoon dried thyme

1 can tomato sauce (15.5 oz.)

1-2 tablespoons tomato paste, more if you like your sauce thicker

1/4 teaspoon salt, optional

1/4 teaspoon ground red pepper, optional

**Directions:**

In a two quart sauce pan sauté minced onion, Maitake mushrooms and garlic on medium low heat for 5-7 minutes stirring often. Add rest of ingredients and cook stirring often on medium heat until it starts to simmer. I like to use a wire whip to incorporate the paste to the sauce. Reduce heat and cook 10 to 20 more minutes stirring every five minutes or so. I find that if I make this ahead of time and let it sit for a few hours or overnight that the 10minutes cooking time is enough.

Note: Enough sauce for two 15 inch pizzas.

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