

Pizza Sauce

Component: Vegetable

Main Dish

KSU Developed

Ingredients	48 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
<u>Olive oil</u>		<u>¼ cup</u>			<p>1. Combine olive oil, granulated garlic, tomato paste, water, dried basil, dried oregano, dried marjoram, dried thyme, onion powder, crushed fennel seed, and salt.</p> <p>Note: Fennel seed may be crushed by placing the seeds in a zip lock bag and then pressing the bottom edge of a pot into the seeds, slowly moving the pot back and forth over the seeds to crush them. Alternatively, the seeds may be finely chopped using a chef's knife.</p> <p>2. Simmer on low for 20 minutes, stirring occasionally.</p> <p><i>Internal temperature taken at the center of the thickest part of the food must reach 165° F for 15 seconds.</i></p> <p>3. Cover. Refrigerate immediately until ready to serve.</p> <p><i>Reduce the volume or size of foods before cooling. Cooling must progress from 135° F to 70° F within two hours and 70° F to 41° F within four hours for safety.</i></p> <p><i>Store ready to eat foods on the top shelf of refrigerator and protect from cross contamination by raw foods.</i></p> <p>4. Before use bring to a simmer over low heat.</p> <p><i>Food must be reheated to 165° F within two hours.</i></p> <p><i>Hot foods must be held under temperature control at 135° F or higher. Food temperatures must be checked every four hours, and discarded if found to be less than 135° F.</i></p>
<u>Granulated garlic</u>		<u>1 tsp</u>			
<u>No added salt canned tomato paste</u>		<u>2 cups</u>			
<u>Water</u>		<u>4 cups</u>			
<u>Dried basil</u>		<u>1/2 tsp</u>			
<u>Dried oregano</u>		<u>1 tsp</u>			
<u>Dried marjoram</u>		<u>1/4 tsp</u>			
<u>Dried thyme</u>		<u>1/4 tsp</u>			
<u>Onion powder</u>		<u>1/2 tsp</u>			
<u>Crushed fennel seed</u>		<u>1/2 tsp</u>			
<u>Salt (omit if no-added salt version of tomato paste is not available)</u>		<u>1/2 tsp</u>			

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Notes:

Nutrient information in progress.

Serving: 2 Tbsp

1-2 years: 1 Tbsp

3-5 years: 1 Tbsp

6-18 years: 2 Tbsp

Yield:

48 Servings:

100 Servings:

Volume:

48 Servings:

100 Servings:

Nutrients Per Serving

Calories

Protein

Carbohydrate

Total Fat

Saturated Fat

Cholesterol

Vitamin A

Vitamin C

Iron

Calcium

Sodium

Dietary Fiber