

Pizza Sauce And Making Your Pizza

Ingredients

Directions

1. Heat the olive oil in a saucepan over medium high heat.
2. Add the onions and saute 1-2 minutes. Turn heat down to medium low and saute until onions are golden, about 8 minutes.
3. Crush the garlic into the saucepan and stir constantly for 1-2 minutes. Don't let the garlic burn.
4. Add the remaining ingredients and let simmer for at least 30 minutes, longer if you have the time to wait.
5. Chop the carrots into 1/4 inch thick rounds.
6. Coat the carrots with 1 Tbsp of olive oil and the basil. Spread evenly on a cookie sheet and bake for 20 minutes.
7. Slice the garlic into thin slices.
8. Divide the pizza dough into 6 equal sized circles.
9. Press the slices of garlic along the edges of the dough.
10. Brush the dough and garlic with 3 Tbsp of olive oil.
11. Sprinkle the edges of the dough with kosher salt.
12. Bake on baking sheets for 10 minutes.
13. Grate mozzarella cheese.
14. When the carrots are done (after the 20 minutes), remove from oven and set aside.
15. After prebaking the crusts, remove from oven. Spread 1/2 cup pizza sauce on each crust.
16. Spread 1/3 cup cheese evenly on each crust.
17. Decorate with spinach leaves and roasted carrot circles.
18. Bake your pizzas until cheese is bubbly and crust is golden brown.
19. Remove from oven, let cool slightly, slice, and enjoy!