

# Sauces

Sauce may be the most overlooked part of the pizza trifecta (of sauce, crust, and toppings). Yet it's what enables the flavors on top and underneath to shine. I take a minimalist approach to sauce, focusing on good quality and simple ingredients. They do their work quietly and help make your pizzas perfect.

## NO-COOK TOMATO SAUCE

Less is more—the key to our favorite tomato sauce is doing as little as possible and letting the tomatoes steal the show.

I love the rich flavor that comes from good canned crushed tomatoes; I strain them, add fine sea salt, and voilà—tomato sauce! This simple sauce will give your pizza a classic flavor. Since it will heat naturally on top of your pie, you don't need to warm up the sauce beforehand.

If you've got some fresh, ripe plum tomatoes nearby, simply crush them by hand or pulse them in a food processor or blender, add salt, and proceed.

**MAKES ABOUT 4 CUPS  
(ENOUGH FOR SEVEN OR EIGHT 12-INCH PIZZAS)**

1 (28-ounce) can crushed tomatoes

Fine sea salt

**If using a food processor or blender:** Pour the contents of the can into the bowl of a food processor or strong blender (you can strain it if you like; I don't bother anymore). Add salt to taste. Pulse a few times, just to mix everything up and get the tomato chunks dispersed in the juice.

**If working by hand:** Strain the tomatoes, discard the excess liquid, and pour them into a large bowl. Use your hands to tear and crush the tomatoes until you've attained a texture you like for sauce. Add salt to taste.

**VARIATIONS** For more flavor, add a couple of cloves of thinly sliced garlic, a teaspoon of chopped fresh oregano, or any other aromatics and spices you like.