

Pizza Sauce for Chicago Thin-Crust Pizza

By J. Kenji López-Alt

Total Time About 5 minutes

Rating ★★★★★ (382)

In Chicago, pizza sauce tends to have an intensely savory flavor that comes from cooking down canned tomatoes heavily seasoned with dried herbs, like marjoram and oregano, and garlic. (This version uses a combination of fresh garlic and garlic powder.) There is debate over how sweet, how tart and how cooked the sauce should be. The sauce cooks pretty thoroughly on the pizza, so cooking it in advance changes it only incrementally. Sweetness and tartness can always be adjusted with extra salt or vinegar.

This recipe is part of our complete recipe for a [Chicago thin-crust pizza](#). View the recipe for the [finished pizza](#), as well as recipes for the [dough](#) and [Chicago-style Italian sausage](#).

INGREDIENTS

Yield: About 4 cups (enough for 4 to 6 pizzas)

- 1 (28-ounce) can whole peeled tomatoes with their juices
- 1 (6-ounce) can tomato paste
- 4 medium garlic cloves, minced
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons dried Italian seasoning (see Tip)
- 1 tablespoon granulated sugar, or to taste
- 2 teaspoons red-wine vinegar, or to taste
- 2 teaspoons garlic powder
- 1 teaspoon kosher salt (such as Diamond Crystal)

PREPARATION

Step 1

Combine all ingredients in a blender or food processor, and pulse until mostly smooth but a few small bits of tomato remain. Store in a sealed container in the refrigerator for up to 1 week.

TIP

Dried Italian seasoning is important here, as is garlic powder. If you prefer, you can use a mixture of any or all of oregano, marjoram, thyme, basil, parsley and rosemary, dried or fresh, in place of the Italian seasoning.

Private Notes

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