



## Lidia Bastianich's Salsa per la Pizza Napoletana

### Ingredients:

One 14 oz. can Italian San Marzano plum tomatoes, drained  
1 tablespoon extra-virgin olive oil  
1 teaspoon of salt  
1 teaspoon of dried oregano  
A little crushed hot red pepper flakes, if you like things spicy

### Instructions

Let as much liquid as possible drain from the tomatoes by cutting out the cores and allowing the juices and seeds inside to escape; then squeeze them gently with your hands. If the tomatoes are too wet, the crust won't cook properly. Whether you choose a food mill or food processor to grind the tomatoes, make sure they stay a little chunky.

Pass the tomatoes through a food mill fitted with the course disc into a mixing bowl. Or, you can pulse the tomatoes briefly, using quick on/off bursts in the food processor or with an immersion blender. Add the olive oil, salt, oregano and crushed red pepper.