

Creamy Garlic Pizza Sauce

Ingredients

1 1/2 T Unsalted Butter
1/2 T Olive Oil
3 clv Garlic (minced)
1/2 c Heavy Cream
1/4 c Milk
1/4 c Parmesan (grated)
1/8 t Salt
1/8 t Ground Black Pepper

Instructions

- 1.Begin sauce by melting the butter, along with the olive oil on medium to low heat in a small pot. Once melted, add minced garlic and stir. Raise the heat up to medium, to medium-high.
- 2.Add in cream and milk and continue stirring until it comes to a boil. Then add salt, pepper, and Parmesan, and continue stirring.
- 3.Once the sauce has thickened, remove from the burner, and set aside. Let sauce cool for 15 minutes before spreading on pizza dough.