

Pizza dough

- 1 package active dry yeast (2 ¼ teaspoons)
- 1 1/3 cups warm water (105 to 115 degrees)
- 3 ½ to 3 ¾ cups flour
- 2 tablespoons olive oil
- 1 tablespoon salt
- 1 tablespoon sugar

Mix by hand or on slow with a mixer to blend all ingredients. Turn onto floured table and knead for 10 minutes, until dough is smooth and elastic. Place in a bowl that has been lightly coated with olive oil and let rise until double in size. Punch dough down and divide in half. Makes two: 14 inch pizzas. Top and bake in a 475 degree oven until bottom is browned and crisp and cheese is melted, about 20 minutes

Spaghetti/Pizza sauce

To make about a quart of sauce

- 2 cups chopped tomatoes
- 2 cups tomato sauce
- 2 tablespoons fresh chopped garlic
- 1 tablespoon oregano
- 1 tablespoon basil
- ¼ cup olive oil
- 4 tablespoons sugar
- ½ teaspoon salt
- 1 small chopped onion
- 1 small chopped pepper

Sauté onion, pepper, garlic, and spices in olive oil. Cook until soft. Add tomatoes, tomato sauce, sugar, and salt. Cook for about 45 minutes on low to marry all the flavors together. If you're making spaghetti sauce it is done. If making pizza I then cool the sauce and run it thru a blender to make it smooth. It can be refrigerated for a week or frozen for up to six months.

Pizza

For the crust either make a batch of pizza crust (recipe provided), pick up a ball of pizza dough from your local grocery store (most have it in the deli cases), or purchase a premade crust in either regular or gluten free at your store.

For the sauce either make a batch of sauce (recipe provided) or pick up a jar of spaghetti sauce of your choice and add two tablespoons olive oil, 1 teaspoon of Italian seasoning, and 1 teaspoon of fresh chopped garlic.

Get your crust shaped on your pan, it should be about ½ thick with a ring of slightly thicker crust at the edge of the pan. Poke holes with a fork over the entire surface of the crust.

Top with a good covering of sauce, but don't make it so thick that it runs over the edge of the crust. Top with your favorite toppings. Top with shredded mozzarella cheese last and bake in a preheated 425 degree oven for about 20 to 25 minutes.

Pizza topping ideas:

Meats: ground and cooked pork sausage, bacon, hamburger, ham or chicken

Vegetables: sliced tomatoes, onions, peppers, mushrooms, broccoli, zucchini, summer squash, cauliflower, or eggplant.

Cheeses: parmesan, cheddar, goat, and of course mozzarella