

PIZZA DOUGH

3/4 cup water (105 degrees)
1 tsp. active dry yeast
1 tsp. granulated sugar
1 Tbsp. olive oil

2 cups flour
1 Tbsp. Italian-style seasoning
1/2 tsp. salt

1. In a large bowl, dissolve the yeast and the sugar in warm water. Add olive oil and let stand for about 10 minutes or until creamy.
2. Combine the flour, Italian seasoning and salt in a medium mixing bowl. Add the flour mixture to the yeast mixture and stir until the dough forms a ball.
3. Scrape all dough out onto a lightly floured surface and knead for several minutes until dough is smooth and elastic.
4. Place the dough into a greased and labeled large plastic bag and refrigerate.

Second day directions:

1. Punch dough down. Grease one 14-inch pizza pans and grease hands lightly.
2. Place the dough in the pan and stretch to fit bottom and up sides of pan. Keep dough slightly thick around the edges.
3. Pour sauce on the top and sprinkle with parmesan and shredded mozzarella cheese.
4. Bake at 425° for 15 to 20 minutes.

BASIC PIZZA SAUCE

1 Tbsp. olive oil
1/4 cup onion, minced
1 clove of garlic, minced

1 cup tomato sauce
1/4 cup tomato paste
1 teaspoon sugar (takes out the bitterness of the tomato)
1/2 tsp. basil
1/2 tsp. oregano
1/4 tsp. salt

1. Place the saucepan on medium heat and add the olive oil. Add the chopped onions and the garlic to the sauce pan and stir occasionally. Let onions cook for about 3-4 minutes or until the onions are soft and transparent.
 2. Add the rest of the ingredients to the saucepan, bring the sauce to a boil, and turn the heat down to a simmer. Allow to cook at simmer for 15-20 minutes. Let cool and store in labeled plastic container in refrigerator.
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