

Homemade Pizza

This recipe for pizza dough is quick and easy. There's no need to let it rise and you can just add your desired toppings. However, if you like a thicker crust, just add the yeast to the warm water and let it sit for 5 minutes or so to activate, then add the rest of your ingredients, place the dough in a greased bowl, cover it with some plastic wrap and place it in a warm place to rise for about an hour. I prefer a thin crust so I just mix all of the ingredients together, spread the dough out, add my sauce and then layer it with all of my favorite toppings!

Ingredients for dough:

3 c. all purpose flour

1 x .25 oz. pack of active dry yeast

2 Tbsp olive oil

1 tsp salt

1 Tbsp white sugar

1 and $\frac{1}{4}$ c. warm water

Combine flour, salt, sugar and yeast in a bowl. Mix in warm water and oil. Spread out on a large pizza pan. Top with homemade pizza sauce (recipe to follow) and other toppings as desired. Bake in preheated 375 degree Fahrenheit oven for 20-25 minutes.

Ingredients for Pizza Sauce:

1 x 29 oz. can crushed tomatoes with juice

1 small white onion

1 clove garlic, peeled and minced

3-4 fresh basil leaves

1 tsp dried oregano

Pinch of salt

Pinch of freshly ground black pepper

2 Tbsp olive oil

In a heavy bottom saucepot, heat oil over medium high heat. Add onion and sauté until slightly translucent. Add garlic and sauté about 1 minute until golden. Add crushed tomatoes and juice – stir and bring to a simmer. Season with salt and pepper and add basil and oregano. You can add a touch of sugar if tomato sauce tastes a little tart. Simmer on low heat, stirring often, at least 15 minutes. If not using right away, cool down and store in an airtight container in refrigerator for up to 1 week. (Can also freeze by placing 1-2 cups in zipper lock freezer bag, squeezing out as much air as possible, for up to 6 months).

Kim's Cookology!