

# PIZZA

## Dough:

- 2 ¼ tsp. dry yeast
- 1 cup warm water
- 1 tsp. sugar
- 2 Tb. Salad oil
- 2½ cup flour
- 1 tsp. salt

Dissolve yeast in warm water with sugar and salt. Place flour and oil in the mixer bowl. Add yeast mixture to flour. Blend. Turn dough out onto a floured board and knead for 5 minutes. Place dough in an oiled bowl, covered with a cloth for about 5 minutes. Remove from bowl and return to floured board. Flour hands and flatten dough into a large circle and place on a pizza pan or cookie sheet.

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## Pizza Sauce:

- 1 sm clove garlic, mashed and minced or ½ tsp crushed garlic
- ½ teaspoon salt
- ¼ cup tomato paste
- ½ cup tomato sauce
- ¼ teaspoon sugar
- Pinch of pepper
- ¼ teaspoon oregano
- 1 tablespoon olive oil
  
- dash red pepper, optional

Combine all ingredients. Makes about ¾ cup, enough for one 12" pizza.

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## Toppings:

- 1 cup mozzarella cheese, grated
- 1 cup jack cheese, grated
- ¼ cup parmesan cheese

Spread the sauce over the top of crust. Sprinkle mozzarella and jack cheese evenly over the sauce. Top with parmesan cheese. Add any other desired toppings\*. Bake in a 425° oven for 15-20 minutes. Let sit for 5 minutes before cutting and serving.

*\*pepperoni, sliced pepper, mushrooms, olives, chicken, onion, bacon, sausage, pineapple, ham, tomato, etc.*