

HOME MADE PIZZA AND SAUCE

Ingredients:

2 1/4 cups warm water
6 1/2 cups bread flour
1 teaspoon yeast
2 1/2 teaspoons salt
2 tablespoons sugar
3 tablespoons olive oil
2 (15-ounce) cans stewed tomatoes
1 teaspoon salt
1 teaspoon pepper
1 teaspoon Italian seasoning
1 teaspoon oregano
4 cloves chopped garlic
1 tablespoon olive oil



Directions:

Dough:

Put your water in your mixer and mix in the first dose of salt, flour, and yeast. Add oil and knead or mix for 5 minutes. Separate in 4 equal pieces. Cover and refrigerate overnight. Remove 1 hour before baking. Roll out and top with everything your heart desires. Bake at 425 for 5-7 minutes.

*If you are doing this for a large group and having everyone make their own pizza, you will not want to have everyone make them at once. If the pizza dough sits with sauce and toppings on it for too long it will become soggy and will take too long to bake.

Sauce:

Saute garlic in oil. Blend tomatoes in blender. Mix the second amounts of salt, pepper, italian seasoning, oregano, garlic, and olive oil together in one pot. Bring to a boil. Reduce heat and simmer for about an hour.