Homemade Pizza Attempt #1

NIBBLEDISH CONTRIBUTOR

Ingredients

Dough

- 1/2 cup warm water (105F)
- 1 cup cool water
- 4 cups all?purpose flour
- 1 tbs salt
- 4 tbs olive oil
- 2 pkgs. active dry yeast

Sauce

- 4 cups diced tomatoes
- 2 tbs olive oil
- 6 tsp sugar
- 3 tsp dried oregano
- 4 tsp parsley flakes
- 3 tsp basil
- 1 tsp crushed dried rosemary
- 1 tsp garlic salt
- 1/4 tsp crushed red pepper
- 1 tsp fennel seeds

Instructions

Prepare dough

1. Combine yeast, 1/2 cup flour, and 1/2 cup warm water in a bowl covered with

plastic wrap. Allow mixture to rise for 15 minutes. Stir to deflate.
2. Seperately mix 2 cups of flour with salt, 1 cup cool water, and oil.
3. Add yeast mixture.
4. Mix in remaining flour.
5. Knead 15 minutes on a floured surface (10 minutes in a machine) until smooth.
6. Place dough in bowl dusted with flour and cover with plastic wrap. Let rise until doubled size (1 to 2 hours).

Prepare sauce

1. Heat olive oil in sauce pan on medium-low.
2. Remove warm oil from heat and stir in oregano, parsley, basil, rosemary, fennel seeds, red pepper, and garlic salt. Let sit for 20 seconds.
3. Add tomatoes and sugar. Stir and simmer, uncovered for 20 minutes.
4. If a thinner sauce is wanted, puree the entire finished product in a blender.
5. For better taste leave to sit overnight in the refrigerator.

Make pizza!

1. Preheat oven to 450F.
2. Punch down dough and roll out on a lightly floured surface.
3. Lightly oil (olive) two 12" round pans. Place dough in pans and push to stretch evenly leaving a lip up against sides of pan. Let rest for 10?15 minutes.
4. Spread sauce over crust and top with cheese and place desired toppings.
5. Bake for 10-15 minutes, or until crust is golden brown.