

Homemade Pizza



RANDY'S EAT SHOP
Recipes that Rock!

Homemade pizza dough is easy to make and tasty to eat. Here are the ingredients:

- 3 teaspoons dry yeast
- 1 cup warm water
- 2 1/2 cups flour
- 2 tablespoons olive oil
- 1 teaspoon sugar
- 1 teaspoon salt (I cook with coarse salt because it has more flavor)

Add any other spices you may want to flavor the crust such as garlic powder, crushed rosemary, dried onions, red pepper flakes or other spices to suit your palette. Adding seasonings to your dough will greatly enhance the flavor of your pizza.

Dissolve yeast in warm water in a medium bowl and add the rest of the ingredients. Mix thoroughly and lightly knead to get an even mixture and smooth (not sticky) dough. If you have a food processor it really makes mixing the dough very easy. With the dough in a bowl, cover and let rest 10 minutes.

Split the dough ball in two and put one half in a zip lock bag and stick it in the freezer. The next time you're craving pizza it'll take about half an hour to thaw out on the kitchen counter.

Roll out your dough with a roller on a lightly floured surface and drop it into a lightly oiled pan (cast iron if possible) or just press the dough onto a greased baking sheet with your hands. Prick the dough with a fork to prevent air bubbles. Bake at 425° for seven minutes to get the crust started and prevent your dough getting soggy from the sauce and toppings.

Here's a quick homemade pizza sauce recipe:

- 15 oz can tomato sauce
- 6 oz can tomato paste
- 1 TBSP Italian seasoning
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1 tsp dried oregano
- 1/8 tsp dried red pepper flakes
- 1/2 tsp honey or sugar
- 1/4 tsp ground black pepper
- 2 tsp Randy's Eat Shop Smoked Paprika Spice for extra zing! (Optional)

Combine the tomato sauce and paste in a bowl and mix until smooth — with a whisk if you have one. Add the rest of the ingredients and mix thoroughly. Making the sauce a hour or so early will allow the slices to “marry” giving you more flavor.

After pre-baking your pizza dough, add your sauce. Go slow. Better to start light and see if your crust is adequately covered than drown the crust in sauce to the point that it will be soggy after the final bake.

Add your toppings. Make sure you've drained all toppings so they are as dry as possible. A salad spinner will get rid of extra juice from your pineapple or sliced tomatoes to prevent a soggy finished pizza.

Top your pizza with the grated cheese. Make sure all edges and corners are covered so every square inch will be tasty. Lightly dust the top of the cheese with a little dried oregano (optional).

With your oven pre-heated to 425°, bake pizza for 15 to 20 minutes. Check it at 12 to 15 minutes to see if it needs more time or to spin the the pan in the oven in case one area of the oven is hotter than another area. Look for the crust edge to be golden brown and the cheese to start browning as well.

Remove from oven and slide the pizza from the pan to a wire cooling rack for 10 to 15 minutes. Then slide the pizza to a cutting board and slice.

Enjoy! And remember, every day is Friday on the patio.

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