

In full disclosure . . . the following dough recipe was found on a popular blog, Taste and Tell. It is called The Best Homemade Pizza Dough . . . and we've discovered it really is!

## **The Best Homemade Pizza Dough**

**For this you will need a mixer, parchment paper, a rolling pin, and a pizza stone**

In a mixing bowl, combine:

2 1/2 cups warm water

1/4 cup granulated sugar

3 teaspoons of instant yeast

gently stirring together with a whisk. Let the mixture sit for a few minutes. Make sure it bubbles up – if it does not, your yeast is too old and can't be used – you need new yeast.

Add in: 1/4 cup olive oil - do not stir

In another bowl, using a whisk, combine:

6 cups flour

2 teaspoons salt

Now you want to add the two together using your mixer at a low speed.

Start adding the flour mixture, 1/4 cup at a time, to the yeast mixture. Pause often to scrape dough down off the sides. Add until the dough just begins to pull away from the sides of the bowl. You might need a little more flour or you might need a little less. The secret of this dough is "less flour is better."

You want your dough to be sticky – see if it sticks between your first finger and thumb.

Grease a large bowl with oil (we used olive)

pour the dough out into that bowl

turn the dough over once to coat it in the oil

Take a piece of plastic wrap, spray with nonstick cooking spray, then cover the bowl, placing the sprayed side down so the dough won't stick to the plastic when it rises.

Let the dough sit at room temperature until it doubles in size, usually taking about 1 hour.

While the dough is rising, you should heat your pizza stone in your oven.

Before you put your stone in the oven, you need to make sure your parchment paper fits the stone.

Place the pizza stone in the oven and turn your oven to 450 degrees and heat the stone for 30 minutes.

Once your dough has risen, sprinkle a counter with flour and then pour the dough onto the counter. Fold the dough up from the bottom to make a ball.

Cut the ball into 3 equal portions.

Fold those into 3 smooth balls. Each ball will be about 1 pound of dough.

Lay a piece of parchment paper down and sprinkle with flour.

Taking 1 ball, use your hands to begin stretching it out. Next use your rolling pin to continue stretching it to the size of your pizza stone. Sometimes it takes your fingers, knuckles and the rolling pin to form your dough circle.

Your dough is now sitting on your parchment, ready for toppings.

Please be extremely careful removing the super hot pizza stone to place the parchment and pizza on top. Return to the oven, baking for 12-15 minutes.

Enjoy!

## **Russell's Pizza Sauce**

1 jar of spaghetti sauce, any brand

1 spaghetti seasoning packet, any brand

onion, chopped

green pepper, chopped

fresh garlic, minced

olive oil for "sweating" the vegetables

After sweating the vegetables, add the seasoning packet and spaghetti sauce. Simmer for at least an hour, (preferably 3 hours), stirring occasionally.