

# City Wife COUNTRY LIFE



## HOMEMADE Pizza

WHAT TO DO WITH VEGETABLES ABOUT TO GO BAD? Pizza!! I KEEP PEPPERONI IN MY FREEZER AND VOILA, AMAZINGNESS.

### FOR THE CRUST:

- 3 CUPS FLOUR
- ½ TSP. GARLIC POWDER
- ½ TSP. ONION POWDER
- ½ TSP. ITALIAN SEASONING
- 2 TBS. VEGETABLE OIL
- 1 ½ TSP. SALT
- 1 ½ TBS. SUGAR
- 1 ½ TBS. YEAST (ACTIVE DRY)
- 1 ¼ CUPS WARM WATER

### FOR THE SAUCE:

- KEEP IT SIMPLE! USE CANNED SPAGHETTI OR PIZZA SAUCE
- OR USE BASIL PESTO (AND FETA, BLACK OLIVES, ARTICHOKE AND CHICKEN)

### FOR THE TOPPINGS:

- DON'T USE CHEDDAR. IT'S NOT PIZZA IF YOU DO. MOZZARELLA!!
- VEGETABLES AND MEAT ABOUT TO EXPIRE

1. PREHEAT OVEN TO 425°. PREPARE 2 COOKIE SHEETS WITH NON-STICK SPRAY. OPTIONAL: TO ADD AWESOMENESS, USE SOME CORNMEAL TOO.

2. IN A MEDIUM BOWL, PUT FLOUR, SEASONINGS AND OIL (DON'T STIR). IN A SEPARATE BOWL, COMBINE SUGAR, YEAST AND WARM WATER. LET SIT FOR 5 MINUTES, UNTIL BUBBLY/FROTHY.

3. ADD THE YEAST WATER TO THE FLOUR AND STIR. IF IT'S REALLY WET, ADD A LITTLE MORE FLOUR. (THERE'S NO TRUE NEED TO KNEAD, THOUGH IT MAKES A PRETTIER CRUST IF YOU DO). LET RISE FOR AT LEAST 5 (BUT NOT MORE THAN 30) MINUTES.

4. PAT OUT THE DOUGH (IT SHOULD MAKE 2 MEDIUM-SIZED PIZZAS), ADD SAUCE AND TOPPINGS AND BAKE FOR 20-25 MINUTES (OR UNTIL THE CRUST IS GOLDEN BROWN).

5. GET PIZZA BURN ON THE ROOF OF YOUR MOUTH.