

# Pizza Dough and Marinara Sauce

## Pizza Dough

### • Ingredients

- Mix together (Wet Ingredients)
  - 2 ¼ teaspoons Instant Yeast (or 1 packet) (or Active Dry Yeast)
  - ¾ cup Warm Water
  - 1 ½ teaspoons Sugar
  - 1 teaspoon Olive Oil
- Mix Together (Dry Ingredients)
  - 2 1/3 cups All Purpose Flour
  - 1 teaspoon Salt (or as much to your liking)
  - ½ teaspoon Garlic Powder (or as much to your liking)
  - 1 teaspoon Italian Seasoning (or any seasonings to your liking)



### Directions

1. In a separate large bowl, mix 1 cup of the dry ingredients with all of the wet ingredients.
2. Add ¼ cup of the dry ingredients at a time, and keep mixing until a solid dough starts to form. Add a tiny amount of water as needed if too dry.
3. Once dough is formed, turn out onto floured surface and knead for a couple of minutes until it has good elasticity.
  - a. If it starts to stick at all, add more flour to work surface and top of dough and knead it in.
4. Lightly coat another medium/large bowl with olive oil, place dough ball in bowl, and roll around to coat in oil.
5. Cover and let sit for 30 mins, or until it has doubled in size.

*Preheat Oven to 425°F*

*Start Marinara Sauce recipe, if using*

6. Once dough has risen, punch down and turn out onto floured surface, knead for another minute.
7. Form dough to desired shape for your use. Place on pan, peel, stone, etc.
8. Top/stuff dough to your liking (can flatten for pizza, roll for Stromboli, or roll out and fold in half for calzone)
9. Bake for 13-15 mins at 425°F, it will be done when it's lightly browned

## Marinara Sauce (Chunky Style)

### • Ingredients

- 28oz can of Whole Peeled Tomatoes
- 2 tablespoons Olive Oil
- Whole small/medium Onion, rough chopped (or less to your liking)
- Whole Bulb of Garlic, peeled (or less to your liking)
- Mushrooms (as much as needed to your liking)
- 1 teaspoon Italian Seasoning (or any seasonings to your liking)
- ½ teaspoon Red Pepper Flakes (or to your liking)
- Salt (to taste, if needed)



### Directions

1. Pour all ingredients into a small saucepan and stir gently to mix.
2. Bring to a simmer over Medium/High heat, stirring occasionally. Lower temp and cover. Let simmer 20 mins
3. Mash all the ingredients together using potato masher or other hard utensil, make sure tomatoes are mashed.
4. Let it simmer, covered, for another 30 mins. Stir occasionally.
5. Mash ingredients once more and stir to mix well, make sure onions and garlic are broken up
6. Let simmer, covered, for another 10-15 mins or so, stirring occasionally.
7. Taste to see if you need to add any salt. It is ready to use at this point.
8. OPTIONAL: If you like it less chunky, run it through a blender before serving.