

Pizza

Description:

This started watching my Mother rise dough in the hot Summer Sun in the early '50s. People came from miles for a taste and she would sell it in the locale Farmer's Market at Lake County. She made many things from scratch.

Ingredients:

Dough:

1 1/2 yeast cake dissolved in warm water, about 2 1/2 cups. Add a pinch of sugar and salt.

Make a mound of flour on your working space. Start with 2 cups at a time and gradually add the yeast mixture and stir until it forms a ball. (about 8 cups altogether) .

Add a little oil at a time, about 6 TLB. In oil lined bowl mix and knead the dough. Cover with tea towels and let rise in a warm area of the house or a sunny porch. After it doubles its size punch it down (knead) turn and let rise again. Then cut into smaller balls and press into an oiled pizza pan until thin.

(My Option is to use Binford's frozen dough from the market) I let it thaw and rise in a bowl then press it into the deep dish pizza pan and allow it to rise a little while I cook the topping)

Make two large pizza pans.

The Topping:

(Ma-ma basically used cheese and pepperoni but I like to jazz it up)

2 TLB oil

8 oz. Pepperoni (Ma-ma used to slice several oz from the stick of pepperoni and say it is much fresher this way)

1 lbs. Italian sausage (remove skin and dice)

1 med. Onion (diced)

1/2 Bell pepper (chopped)

2-3 cloves of garlic (Ma-ma never used garlic)

1 can whole Italian tomatoes.

2 TLB can tomato paste. (I use a little store bought pizza sauce sometimes)

Pinch or two of Basil

Pinch or two of Oregano

Sliced mushrooms

1 small can of drained black olives, slice

Parmesan Cheese, enough to sprinkle on top

Mozzarella Cheese, enough to cover (Provolone is better)

Directions:

In a deep fry pan brown the meats and add the chopped onions and peppers. Break up tomatoes and add them in- without the sauce (I use liquid sauce from the can if it starts to get to thick). Spread a little of the tomatoes and sauce, red pepper flakes, and parmesan over each pressed dough in pans. Simmer the sauce down then add mushrooms, olives (sometimes artichoke hearts or other deli meats)

Simmer while you put the dough in the oven for 15mins @ 350 degrees. Take dough out and pour topping ingredients over each of the pie dough's evenly; add Parmesan and Mozzarella Cheese (try other cheeses also as Ma-ma sometimes had to do.) She grated fresh cheese I use a 1/2 lg. package of grated Mozzarella or mixed grated cheeses.

Bake 20mins @ 350 degrees.

We use a large knife and Scissors to cut the pie after it cools for about 10-15 mins