

## HOMEMADE PIZZA PIE

This delicious red sauce has lots of herbs and flavor. Pair it with your favorite pizza dough, cheese and toppings to satisfy everyone at the table!

### INGREDIENTS

#### ***Pizza Sauce:***

1-1/2 tsp	Garlic powder
2 Tbsp	Parsley flakes
1/4 cup + 2 Tbsp	Tomato paste
2 cups	Tomato sauce
12 dashes	Pepper mix (or 6 dashes of cayenne and black pepper)
3 tsp	Oregano leaves
2 Tbsp	Vegetable oil

#### ***Pizza Dough:***

We like to buy pizza dough from a local Italian bakery (Cibrone's in Castle Shannon), where they often come frozen and take about a day to thaw. You may also pick them up at grocery stores (I know Trader Joes has them) or even make your own. Because of the time required to make your own and let it raise, we will typically purchase them at the store.

#### ***Cheese:***

Shredded mozzarella and provolone cheese mix

#### ***Toppings:***

Whatever you would like!

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### DIRECTIONS

Sauce can be prepared early the day before or made fresh. Prepare the sauce by combining the above ingredients in a bowl.

Preheat oven or grill to about 425 degrees F.

Allow the dough to warm slightly after removing from the fridge.

Lightly flour the dough and table top with your hands. Pull and stretch the dough with your hands. Use the assistance of a rolling pin to gently roll the dough into a circle if need be. (Throw it high in the air if you dare!) Don't worry if it is perfectly round... any shape works and it all tastes the same.

Brush off extra flour and transfer dough to a greased pizza pan, cookie sheet, or pizza peel (for later transfer to a preheated baking stone).

Sprinkle shredded cheese and toppings however you would like.

Bake for about 10-12 minutes or until the edges and crust are slightly brown and the crust has firmed up.

Sauce makes enough for about 4 – 14" pizzas.

Enjoy!