

# Easy Pizza Dough

2 packets Active Dry Yeast  
1 ½ cups Warm Water  
2 tablespoons Sugar  
¼ cup Olive Oil, plus more for bowl  
2 teaspoons Course Salt  
4 cups All-Purpose Flour, plus more for work surface

Pour 1 ½ cups warm water into bowl. Sprinkle with yeast & let stand until foamy, about 5 minutes.

Whisk sugar, oil and salt into yeast mixture. Add flour and stir until sticky dough forms.

Transfer dough to an oiled bowl and brush top with oil. Cover dough with plastic wrap and set aside in a warm place until dough has doubled in size.

Turn out onto a lightly floured work surface and gently knead 1-2 times before using.

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## Fresh Tomato Pizza Sauce

10 fresh Tomatoes	1 tablespoon Fresh Oregano
½ cup Water	1 tablespoon Fresh Parsley
3 tablespoons Olive Oil	½ teaspoon Dried Thyme
1 large Onion, chopped	1 ½ teaspoons Sea Salt
4 cloves of Garlic, minced	½ teaspoon Freshly Ground Pepper
1 tablespoon Fresh Basil	1 teaspoon Sugar

Place tomatoes and water in a blender. Blend until smooth. Set aside.

Heat oil in a sauce pan, or Dutch oven, over medium heat. Add onion and sauté until tender and golden brown, about 5-6 minutes.

Add garlic and stir for about 1 minute being careful not to burn.

Add tomatoes, basil, oregano, thyme, parsley, salt, pepper and sugar.

Bring to a boil. Reduce heat & simmer for about 2 hours or until thickened to desired consistency.

Let cool slightly and then transfer the sauce to the blender and blend until smooth.

# FAMILY PIZZA FUN



**Perfect for Containers or Small Garden Space**

Start your pizza garden seeds inside and later transplant to a container on your patio or to your garden.

## SEEDS

**Sweet Basil**

**Greek Oregano**

**Green Bell Peppers**

**Italian Parsley**

**Heirloom Rutgers Tomatoes**

**Scallions**