

Red Stripe Pizza

Amount	Measure	Ingredient - Preparation Method
		Sicilian Style Pizza Dough
2		New York-Style Pizza Sauce
3	ounces	pecorino romano (1/4 cup) - shredded
1	cup	cheddar cheese - shredded
1	cup	mozzarella cheese - shredded
1	cup	jack cheese - shredded

Make pizza dough and sauce.

Move an oven rack to lowest position and preheat oven to 500 for at least 30 minutes.

Shape dough into 15x15 square pan. Sprinkle with Romano followed by cheddar, mozzarella, and jack, spreading to sides of pan. The cheese should touch the sides.

Using a ladle, make 2-3" wide stripes of sauce down the middle of the pizza. Do not spread sauce.

Bake for 20 minutes, until top is browned and the edges are black and crispy. Let pizza rest for 5 minutes.

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New York-Style Pizza Sauce

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	extra virgin olive oil
2	cloves	garlic
1/2	cup	roma tomato - diced
2	tablespoons	tomato paste
1	tablespoon	fresh basil - chopped
1	teaspoon	sugar
1/2	teaspoon	salt
1/2	teaspoon	freshly ground black pepper
1	tablespoon	pecorino romano - grated

Heat olive oil in a small saucepan over medium heat. Add garlic cloves and cook until they are golden brown, about 2 minutes. Remove and let cool.

Transfer garlic and cooking oil to a food processor. Add tomatoes, tomato paste, basil, sugar, salt and pepper and puree until smooth. Add cheese and pulse until combined.

Allow sauce to sit for one hour.

Yield: "3/4 cup"

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Sicilian Style Pizza Dough

Amount	Measure	Ingredient - Preparation Method
4	cups	all-purpose flour
1 1/2	cups	warm water
1 1/2	tablespoons	active dry yeast
1	tablespoon	extra virgin olive oil
1	teaspoon	sugar
1 1/2	teaspoons	salt

Place flour, water, yeast, olive oil, and sugar in bowl of stand mixer. Using dough hook, mix on low to combine about 1 minute.

Turn off mixer and let dough rest for 10 minutes. Add the salt and 1 or 2 teaspoons of cool water if dry. Knead on medium speed for about 5 minutes, until smooth and supple.

Pour a teaspoon of olive oil into a medium bowl. Shape the dough into a ball and place in bowl. Turn to coat. Cover with plastic wrap and let rise in refrigerator for 12-72 hours. Rest at least 2 hours at room temperature before using.

Oil pan with 2 tablespoons of olive oil. Place dough in center and pat down. Bring up sides to form a little wall.

Yield: "1 18x12 inch"