

Gourmet Fishing
Season 4, Episode 36

Homemade Thin Crust Pizza



Pizza Sauce

(7 ¼ Cups)

30 oz Tomato Sauce, (2) cans

10 oz Tomato Soup, (1) can

6 oz Tomato Paste, (1) can

1 ½ cups Water

½ tsp Italian Seasoning, dry

½ tsp Thyme, dry

½ tsp Basil, dry

¼ tsp Cayenne Pepper

1 tsp Onion powder

1 tsp Oregano, dry

1 tsp salt

2 tsp Garlic powder, granulated

1 TBS Parsley, dry

Combine all of the ingredients into a pot. Bring to a very slow boil and reduce the heat to simmer. Cook the sauce for about 2 hours or so until the sauce has thickened to your likeness. Frequently stir the sauce so it does not stick to the bottom of the pot and burn.

You may opt to add about ½ cup of parmesan cheese at the beginning too. Optional...

Enjoy.



Pizza Dough

(2) 12" Thin Crust Pizzas

1 tsp Dry-Active Yeast

¼ tsp sugar

¾ cup warm water, 110°F

¾ cup all-purpose flour

¼ cup ap flour reserve

½ tsp salt



Dissolve the yeast and sugar in warm water.

Combine ¾ cups of flour and salt together in a bowl and stir to thoroughly combine. The yeast should be activated with the warm water and the sugar, and it will begin to foam on top of the water. This should take between 5-8 minutes. If it does not foam, the yeast may be inactive or dead.

Add the foamy yeast mixture to the flour mixture and combine with a large spoon. It may not be completely combined, but we'll take care of that in the next step.

Transfer the doughy mixture to a clean working surface. Make a ball with the dough. (If the dough is too sticky, add a little of the reserve flour.) Begin the kneading process by pushing the dough ball with the ball of your hand, down and away from you. Next rotate the dough 90 degrees, fold the dough back on to itself and push down and away again.

If the dough begins to get sticky, add a little of the reserve flour to the work surface, the top of the dough and your hands. Continue to knead. Do this for about 2 minutes or until the dough springs back when you push your finger, slightly, into the dough ball.

Divide the dough into 2 equal pieces and create 2 small balls. Cover with a cloth and let rise and rest for about 30 minutes.

Pre-heat your oven to 525°F. If you are using a pizza stone, pre-heat the stone as well.

Spread the dough out into a thin 12" round shape. Add your pizza sauce and toppings. Place the pizza in the oven and cook for about 8 to 10 minutes or until it is to your doneness.

Enjoy