



Ultimate Pizza

Sauce

12 to 15	ripe tomatoes (roma's are wonderful for this recipe)
1 handful	fresh basil, rinsed and chopped
1 handful	fresh oregano, rinsed and chopped
2 tablespoons	sugar
1 tablespoon	kosher salt
2 - 3 cloves	garlic chopped
1 medium	onion chopped

Cut up tomatoes, you do not need to peel them. Add them, along with the rest of the ingredients to a large pan or dutch oven. Simmer over low to medium heat until the tomatoes are cooked down and juice has reduced by . Place all in colander over a bowl. (this is the really technical part folks.....). Press through the colander with a flat bottom glass, leaving the skins, stems and goop in the colander. The stuff in the bowl is the pizza sauce. You may add a small can of tomato sauce to it to thicken.

Pizza Dough

3 pizza crusts

Dough recipe w/modifications courtesy of *Tyler Florence* (Food Network)

1 pkg	active dry yeast
1 teaspoon	sugar
1 cup	warm water
1 tablespoon	kosher salt
1 tablespoon	<i>Tastefully Simple</i> Garlic-Garlic seasoning

Recipe Courtesy of <http://www.grasshopperlane.typepad.com/>

