

All –Dressed Party Pizza

Popular around the world, pizzas are an easy go-to comfort food. This American version will please all.

Makes 2 12-inch pizzas | Prep. time 1 hour 15 minutes | Cooking time 5 minutes

Ingredients

- 1 tablespoon active dry yeast
- 1 teaspoon sugar
- 1 ¼ cups warm water (110°F)
- 3 tablespoons olive oil
- 1 teaspoon salt
- 3 ½ cups all-purpose flour
- 2 cups thick pizza sauce of your choice
- 2 ½-3 cups mozzarella cheese, shredded

Toppings

- ½ small red onion, sliced thinly
- 1 small green pepper, julienned
- 2–4 white mushrooms, sliced thinly
- 1 cup sliced pepperoni
- 2 cooked hot or mild Italian sausages, sliced

Directions

1. Warm a mixing bowl under hot water, and in it, combine the yeast, sugar, and warm water. Let it sit for 5–10 min. to activate.
2. Add the oil, salt, and flour, and mix well. Knead until smooth.
3. Rinse out your bowl and coat it with oil. Place the dough inside, turning to coat. Cover and set it aside to rise, about 1 hour.
4. Preheat the oven to 425°F.
5. Punch down the dough and roll it out to two 12” circles, and place them on pizza pans. Cover them with pasta sauce, using only as much as you like.
6. Top the sauce with the toppings you like, and cover with cheese.
7. Bake for 20–25 min., until the dough is cooked through, and the cheese is melted.

Recipe is from Sarah Spencer's Comfort Food: Favorite Cooked Recipes from Around the World. Click on the cover or [here](#) to learn more.

COMFORT FOOD

FAVORITE HOME COOKED RECIPES
FROM AROUND THE WORLD



SARAH SPENCER