Pizza Hour with Rich and Rose

Dough Recipe

3 ½ Cups	Flour (Bread Flour if Possible)
2 Cups	Water (Around 70 degrees)
2 t	Active Dry Yeast (I use Fleichmann's)
1 t	Sugar
2t	Salt

1. Combine Flour and Salt. (Set aside)
2. Pour water in mixing Bowl with sugar and yeast and let rest around 7- ten minutes till the yeast is active.
3. Slowly mix the flour into water mixture. (Around 5 minutes on low and 1 – 1 ½ minutes to finish on medium high)
4. Let dough rest. (Overnight if possible.)

Items in your Pantry or refrigerator that would be good to use :

Cheeses (Any kind)
Can Tomato (whole chopped or diced)
Any Vegetables (Left over veg from last night's dinner is always good)
Any Greens or Herbs
Lunch Meat / Cold Cuts
Any Meats left over from dinner

Be creative…. The sky is the limit!