## Homemade pizza

Are you tired of those same old pizzas? Do you enjoy a pizza tastes like cardboard? Do you really prefer a pizza that has been sitting on a warmer for hours? These are just some of the reasons why they say, " You get what you pay for. " That is why making your own could be cheaper and still tastes great. First, to start out you must start by prepping all of the necessary items for the pizza. Generally you will start by making the dough.

In order to make the dough you must mix yeast with warm water and sugar and let it stir in a big mixer for about eight minutes. Then after eight minutes you will add the flour and salt and let mix for about twenty-five more minutes. Finally after the dough is finished, you will put it on a table to be made into the pan size. The second required ingredient is the pizza sauce. To make pizza sauce you will begin with adding the tomato sauce with olive oil. Next you add water, sugar, salt, pepper, mozzarella cheese, water, garlic salt, and basil.

When you are done making the sauce, you will then continue on by grating the cheese and slicing the onions, green pepper, tomatoes, and mushrooms. Now you have all of the ingredients to a homemade pizza now you can get underway in you pizza making. After gathering all of your required ingredients, start by rolling out the dough. Following the rolling of the dough, then apply the pizza sauce by making outward circular motions with a ladle until it is about an inch away from the edge.

You then apply the desired toppings, cheese, and a light dash of oregano, green olives, black olives, pineapple, green peppers, tomatoes, onions, mushrooms, Canadian bacon, bacon, basil. finish the process by sliding your
pizza onto a shelf in the oven, let it cook for approximately ten to fifteen minutes, pull it out, slice either into slices or squares, and finally eat it. The whole process with everything prepped, only the making of the pizza takes about three to four minutes along with its baking time, but I'm sure it will be eaten in less time than that.

