Homemade Pizza Dough

Makes enough for 2 large pizzas

Ingredients:
1 (.25 oz) package active dry yeast
1 tablespoon sugar
2 ½ cups warm water
2 tablespoons olive oil
1 tablespoon salt
6 cups all-purpose flour

1. In a large mixing bowl, add yeast and sugar into the warm water. Let sit until fully dissolved; 10 to 15 minutes
2. Combine the olive oil, salt and 5 cups all-purpose flour into the yeast mixture. Mix in the remaining flour, ½ cup at each time, mixing well after each addition. Fold mixture together in the bowl. Turn the dough on a lightly floured surface and knead until smooth, about 8-10 minutes. Lightly oil a large mixing bowl, place the dough in the bowl and lightly coat the dough with oil. Cover with a damp cloth and put in a warm place to rise until doubled in size; about 1 hour
3. Turn the dough out of the bowl onto a lightly floured surface, deflate with a rolling pin, and divide the dough into three equal pieces. Form into round balls, cover and rest for about 10 minutes.

Homegrown Pizza

Ingredients:
1 8 oz. dough ball
1 heirloom tomato, medium dice
6 oz. feta cheese, crumbled
3 large fresh basil leaves
2 cups spinach, hand torn
2 oz. olive oil

1. Preheat oven to 425 degrees
2. Use a rolling pin to roll the dough into the desired shape, and place onto a lightly oiled baking sheet pan
3. Place tomatoes, spinach, and finish with feta cheese
4. Lightly oil the crust before putting into the oven. Bake at 425 for 20 minutes or until the crust and cheese are golden brown
5. Finish with fresh basil and olive oil
Copycat Mellow Mushroom Kosmic Karma Pizza Recipe
Yields 8 servings

Ingredients:
• 1 ball fresh store-bought or homemade pizza dough
• 1/2 cup pizza sauce
• 4 ounces crumbled feta cheese
• 4 ounces freshly grated Parmesan cheese
• 8 ounces freshly grated mozzarella cheese
• 2 large roma tomatoes, sliced
• 1 cup fresh baby spinach
• 1/4 cup sun-dried tomatoes
• 1/4 cup basil pesto

Directions:
1. Preheat oven to 400 degrees F and line a pizza pan with parchment paper.
2. Turn the dough out on a floured surface and roll to about 1/2-inch thickness.
3. Spread the pizza sauce evenly over the dough leaving a 1-inch border around the edges.
4. Sprinkle the feta and Parmesan cheese over the entire pizza followed by the mozzarella cheese.
5. Arrange the sliced tomatoes, fresh spinach and sun-dried tomatoes on the pizza.
6. Using a spoon or a squeeze bottle, carefully spoon (or squeeze) the pesto in a circular motion on top of the pizza to resemble a spiral effect.
7. Bake the pizza for 20 to 25 minutes or until the pizza crust is golden brown and the cheeses are completely melted.


Copycat Mod Pizza, Pizza Salad

Ingredients
For the Salad
• 5 1/2 ounce of your favorite lettuce
• 1 cup frozen corn, roasted in a pan until a few dark spots appear
• 1/2 cup black olives, sliced
• 1 medium carrot, peeled and shredded
• Other salad toppings of your choosing
• 3 tablespoons olive oil
• 5 tablespoons balsamic vinegar

For the Pizza
• 1 (10 ounce) store bought thin pizza crust
• 2 tablespoons olive oil
• 1/4 teaspoon salt
• 1/8 teaspoon black pepper
• 1/4 teaspoon dried rosemary, crushed
• 1/2-1 cup shredded cheese of your choosing

Directions
1. Preheat oven to 450°; place pizza on a pizza pan. Add the oil, salt, pepper and rosemary to a small bowl; whisk together and brush over pizza crust. Bake 5 to 7 minutes. Sprinkle cheese all over the crust; bake an additional 3 minutes or until cheese is melted.
2. Mix salad ingredients together. Top pizza crust with salad and enjoy!

Adapted from https://www.ladybehindthecurtain.com/copycat-mod-pizza-pizza-salad/