

The 'Quod 09-04-2012

Combine yeast, lukewarm water, sugar, salt, and oil. Mix in All-Purpose Flour; then switch to dough hook and knead for 5 minutes.

Cover bowl with plastic wrap, place in a warm place, and let dough rise for at least 1 hour, preferably 2 hours.

Place a sheet of heavy duty aluminum foil across top oven rack, place your pizza stone on the bottom rack and preheat oven to 460 degrees F.



Lightly grease your pan with high heat cooking spray.

Press dough out gently until bottom of pan is mostly covered.

Minor gaps near the wall of the pan are OK. Do NOT pull up the sides.

Lay sliced mozzarella around pan, hanging the outer cheese slices half against the inside wall of the pan, then cover the center bottom with sliced mozzarella until you have a solid layer.

Cover with a generous amount of sweet and zesty pizza sauce.

Top with quarter-size chunks of raw Italian sausage and/or pepperoni slices.

Bake on preheated pizza stone on bottom rack for 35-40 minutes

A Pequod's/Burt's Style Dough

12" (TF 0.1425)

(approx)

AP Flour (100%):	250.4	g		2.0	cup
Water (68%):	170.2	g	6 oz	0.75	cup
ADY (0.8%):	2.0	g		0.5	tsp
Salt (1.1%):	2.75	g		0.5	tsp
Corn Oil (11%):	27.5	g	1 oz	2	Tbsp
Sugar (1.6%):	3.89	g		1	tsp

Total (182.5%): 457 g 15.83 oz 1 lbs | TF = 0.14

14"

AP Flour (100%):	340.8	g		2.75	cup
Water (68%):	231.7	g	8.1 oz	1.0	cup
ADY (0.8%):	2.73	g		0.72	tsp
Salt (1.1%):	3.75	g		0.67	tsp
Corn Oil (11%):	37.5	g	1.32 oz	2.8	Tbsp
Sugar (1.6%):	5.45	g		0.5	Tbsp

Total (150.1%): 621.9 g | 21.94 oz | 1.37 lbs | TF = 0.1425

Ed's Sweet and Zesty Uncooked Pizza Sauce

1 can (28oz) Crushed Tomatoes (Muir Glen Crushed w/Basil is a preferred brand)

4 tsp granulated sugar

1/2 tsp ground Chile De Arbol (can also use Cayenne pepper)

1/2 tsp dried basil

1 tsp granulated garlic powder (do NOT use garlic salt)

1 tsp dried oregano

1/2 tsp fine sea salt or table salt

1 Tbsp grated Romano cheese.

Combine ingredients and adjust with more sugar and/or salt to taste.