

Papa John's Pizza Sauce

1- 103/4 oz. tomato puree
1/4 c. water
1 tea. olive oil
1/4 tea. lemon juice
1/4 t. (each) salt, oregano
1/8 t. (or a pinch) basil, thyme, garlic powder

Bring to boil, simmer for 15-20 minutes.

While sauce is cooking preheat oven to 400° and make your dough. This recipe makes two pizzas in our home.

Dough

1 cup warm water
2 T. sugar
1 pkg. dry yeast
3 c. white flour
1/2 tsp. salt
2 T. olive oil
thyme, basil, oregano, garlic powder as you like

Mix the water, sugar and yeast together well. Add the flour, salt, olive oil and spices. Knead dough, let rise for 5-10 minutes. Separate in two, roll out with floured pin (I use a floured glass).

Sauce is done, put a good layer of sauce on, add desired toppings then 1-2 cups of shredded mozzarella or pizza blend cheese. Bake for 10-15 minutes.

Yummy! Most of the time this is better than eating from a restaurant, plus there's so much you can do. Add onions, peppers etc. You can even make it in advance and freeze it, just bake in preheated oven 400° for 20 minutes keeping an eye on it.