

Recipe Swap

Pizza — a slice of Americana. And from the response we received for a pizza from scratch recipe, it must be a slice of local farm life. So hear to 'pepperup!' your day are some more pizza recipes.

PIZZA

1 cup warm water
1 package dry yeast
1 tablespoon sugar
1½ teaspoons salt
2 tablespoons oil
3 cups unsifted flour

Measure the warm water into a large bowl. Sprinkle with yeast and stir until dissolved. Stir in sugar, salt, oil and 1½ cups flour. Beat until smooth. Add 1½ cups more flour to make a stiff dough. Turn onto a lightly floured surface. Knead until smooth and elastic, about 5 minutes. Place in a greased bowl, turning to grease the top. Cover and let rise in a warm place until doubled in bulk, about 45 minutes. Punch down. Grease a pizza or cookie sheet. Pull and stretch the dough to fit the pan, pressing to form a rim of dough at edges. Bake at 400° F for 10 minutes without the topping.

Sauce:
½ cup tomato paste
½ cup water
½ teaspoon salt
1 teaspoon oregano
dash of pepper

Combine the above ingredients and spread over the baked crust. Top with ½ pound or more of grated Mozzarella cheese. Bake at 400° F. until cheese melts.

Linda L. Harnish, Mifflintown

PIZZA

2 cups warm water (115-120°)
2 packages active dry yeast
5 cups unsifted all-purpose flour
2 teaspoons salt

In a small bowl, combine water and yeast. Stir until the yeast is completely dissolved. In a large bowl, combine the flour and salt. Stir in the dissolved yeast until dough is moistened. Turn onto a lightly floured surface. Knead until smooth and elastic, about 5-7 minutes. Add more flour if needed to prevent sticking.

Place dough in a greased bowl, turning to grease all sides. Let rise in draft-free place until doubled in bulk,

about 1 hour (when two fingers lightly pressed into dough leave a dent). Punch dough down. Cover with bowl and let rest 15 minutes for easier shaping. Sprinkle two 12-inch pizza pans with flour.

Preheat oven to 425° F. Divide dough in half. On a floured surface with floured rolling pin, roll each half into 13-inch circle. Place on prepared pan. Spread with sauce, cheese and your favorite topping. Bake 20-25 minutes or until crust is golden and cheese melts.

Sauce:

1 pint tomato juice
1 small can tomato paste
oregano to taste
garlic salt to taste

Combine all and spread on the pizza.

Carolyn Musser, Manchester

PIZZA

Dough (makes a thin crisp crust)

1 package active dry yeast
1¼ cups warm water (110-115°)
3½-4 cups all-purpose flour
½ teaspoon salt

Sprinkle yeast on water. Stir to dissolve. Add 2 cups flour and salt. Beat thoroughly. Stir in remaining flour. Turn onto lightly floured board and knead about ten minutes until smooth and elastic. Place in greased bowl. Turn dough over to grease top. Cover and let rise in warm place about 30 minutes until doubled. Punch down and divide dough in half. With greased fingers, stretch dough to fit an oiled 12 inch pizza pan. Add sauce and sprinkle each pizza with ¼ pound shredded mozzarella cheese. Bake at 450° F. for 20-25 minutes. Makes 2 12-inch pizzas. When about half done change positions of pans on oven racks to brown pizzas the same.

Sauce:

2 8-ounce cans of tomato sauce
1 tablespoon minced onion
¼ teaspoon garlic powder or 1 clove fresh garlic, crushed
2 teaspoons salad oil
1 teaspoon sugar
2 teaspoons dried oregano

Place the tomato sauce in a saucepan and add the remaining ingredients. Add a few drops of Tabasco sauce if desired. Vary the herbs to suit your own tastes. Bring the sauce to a boil and simmer for a few minutes to blend the flavors. Let cool before adding the prepared dough in

the pans. Divide sauce in half and spread over the dough to cover evenly.

Variations:

4-ounce can of drained mushrooms
browned and drained bulk pork sausage
browned and drained hamburger
grated Parmesan cheese

The mushrooms, sausage and hamburger should be added before the cheese topping. The Parmesan cheese should be added on top of the Mozzarella cheese. For a super-duper pizza, add everything.

Mrs. Jay Epler, Middletown

QUESTION: I'd like to have a recipe for yogurt like the flavored kind you buy in the stores.

Luella Zimmerman, Lebanon

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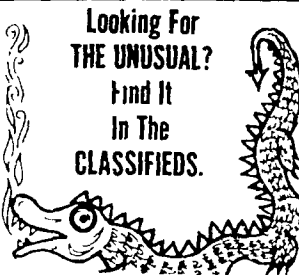
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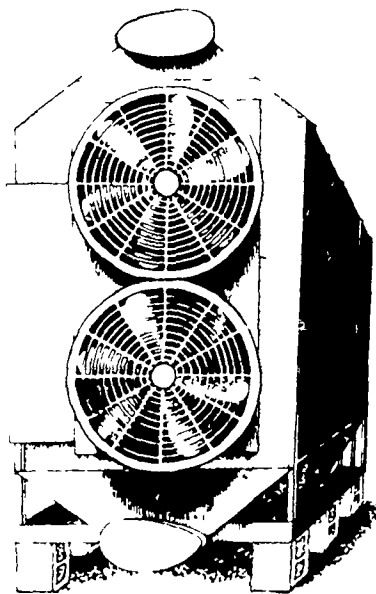
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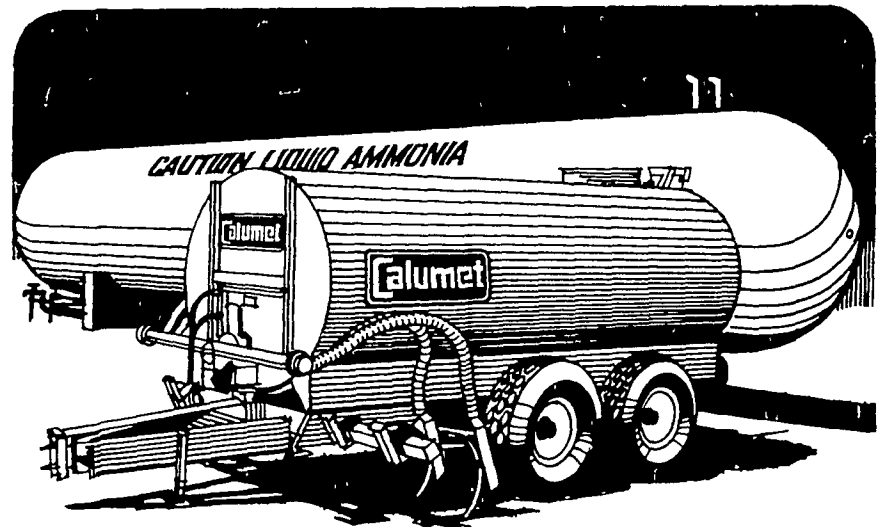
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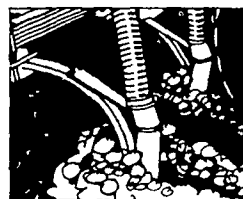
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