Homemade pizza Dough

Ingredients 3 1/2 to 4 cups bread flour, plus more for rolling (My Note: Using bread flour will give you a much crisper crust. If you can't find bread flour, you can substitute it with all-purpose flour which will give you a chewier crust.)1 teaspoon sugar2 teaspoons instant dry yeast2 teaspoons salt1 1/2 cups water + milk, 110 degrees F4 tablespoons olive oil, plus 2 teaspoonsDirectionsCombine the bread flour, sugar, yeast and salt in the bowl of a stand mixer and combine. While the mixer is running, add the water and 2 tablespoons of the oil and beat until the dough forms into a ball. If the dough is sticky, add additional flour, 1 tablespoon at a time, until the dough comes together in a solid ball. If the dough is too dry, add additional water, 1 tablespoon at a time. Scrape the dough onto a lightly floured surface and gently knead into a smooth, firm ball.Grease a large bowl with the remaining 2 teaspoons olive oil, add the dough, cover the bowl with plastic wrap and put it in a warm area to let it double in size, about 1 hour. Turn the dough out onto a lightly floured surface and divideit into 2 equal pieces. Cover each with a clean kitchen towel or plastic wrap and let them rest for 4 or 5 hr.

Homemade Tomato Sauce Recipe-Ingredients-4-5 pounds very ripe tomatoes 2 tbsp olive oil2 garlic cloves, thinly slicedpinch of saltdried oregano, optionalPreparatio-Wash the tomatoes and chop them into each into 4pieces. Place in a food processor or blender. A few pulses and you will have a chunky sauce. More if you prefer a smooth sauce. Place a large wok over medium heat and add the olive oil and garlic. Cook until soft and light golden brown--about 1 or 2 minutes. Add the tomatoes and juice and bring to a boil, stirring often. Lower the heat and simmer for 30 minutes or until as thick as hot cereal. Season with salt and serve. This sauce will last for a week in the refrigerator or up to 6 months in a freezer.