

Our State eats

Published in the September 2025 issue of Our State

Homemade Dough

Yield: 1 large pizza crust (8 servings).

- 1 cup warm water (approximately 105°)
- 1 tablespoon active dry yeast
- 2 teaspoons granulated sugar
- 1 tablespoon extra-virgin olive oil
- 2 to 2½ cups all-purpose flour
- 1 teaspoon salt

Combine warm water, yeast, and sugar in a large mixing bowl and stir to combine. Let mixture sit for 5 minutes or until water becomes frothy and bubbles form. Gradually stir in olive oil. Add salt and 2 cups of flour; mix with a spatula until a ball begins to form (dough will still be slightly sticky). Add more flour as needed to form a ball.

Transfer to a floured surface and knead into a smooth dough, adding up to ½ cup extra flour if needed.

Return dough to bowl and cover with a warm, damp tea towel. Let it sit for at least 10 minutes or up to 1 hour before baking.



Tomato Sauce

Yield: 2½ cups.

- 1 (6-ounce) can tomato paste
- 1 (15-ounce) can tomato sauce
- 1 teaspoon dried oregano
- 2 tablespoons Italian seasoning
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ½ tablespoon salt
- ¼ teaspoon ground black pepper
- 1 teaspoon sugar

In a medium bowl, whisk together tomato paste and sauce. Stir in remaining ingredients until well combined. Store in the refrigerator in a glass jar with a lid for up to 5 days. To freeze, portion sauce into zip-top freezer bags and freeze for up to 3 months.



Subscribe to the Our State Recipe Box newsletter and get recipes weekly.
Go to ourstate.com/newsletters

Our State eats

Published in the September 2025 issue of Our State

Country Sausage & Pepper Pizza

Yield: 1 (12- to 14-inch) pizza.

- 1 large pizza dough**
- $\frac{3}{4}$ cup pizza sauce**
- 8 ounces fresh mozzarella cheese, torn into small chunks**
- $\frac{1}{2}$ pound ground country sausage, hot or mild, cooked until brown and drained**
- $\frac{1}{2}$ cup pickled mild banana peppers, sliced**
- 2 tablespoons pimiento peppers, drained**
- 8 ounces sharp cheddar cheese, shredded**

Place a pizza stone in the oven and preheat to 500°.

Place dough on parchment paper lightly greased with cooking spray. Grease hands with olive oil and stretch the dough into a 12- to 14-inch circle. Add sauce and spread evenly, leaving a $\frac{1}{2}$ -inch of crust. Sprinkle mozzarella evenly over sauce, followed by sausage, peppers, and pimientos. Sprinkle cheddar on top.

Place pizza and parchment onto stone and cook for 7 to 10 minutes or until crust is brown and cheese is bubbly. Remove from oven; slice and serve.



Subscribe to the Our State Recipe Box newsletter and get recipes weekly.
Go to ourstate.com/newsletters