

# Our State eats

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## 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.



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