



## PIZZA

- 1 Recipe Crusty French Bread Dough Salad Oil
- 12 Ounces Tomato Paste Sweet Basil Leaves
- 1/2 Pound Mozzarella Cheese
- 1/2 Pound Italian Sausage
- 1/2 Cup Chopped Onion
- 2 Ounces Grated Romano or Parmesan Cheese
- Salt, Pepper, Oregano

## DIRECTIONS

1. Prepare dough for Crusty French Bread.
2. Let rise until it doubles in bulk and has a slightly sour, yeasty odor.
3. Cut into 4 portions, cover and let rest 10 minutes.
4. Roll out into 8 inch circle.
5. Lift into pie pans.
6. Press out gently until it is uniformly 1/4 inch thick on the bottom and slightly thicker on the sides.
7. Brush dough with salad oil.
8. Quickly spread tomato paste over the bottom.
9. Sprinkle basil over top.
10. Sprinkle in grated mozzarella cheese, then cooked sausage.
11. Add onion and Romano.
12. Use a pastry brush to pat a thin film of oil over top.
13. Sprinkle with salt, pepper, and oregano.
14. Bake in a 450 degree oven for 20 minutes.
15. Cut into wedges and serve hot.