

The Poorganic Pizza

1 ½ c. warm water (120-130 degrees)	3 cups white whole wheat flour
2 Tbs honey	¼ c. gluten flour (OMIT AT YOUR OWN RISK!)
1 pkg or 2 ½ tsp yeast	1 Tbs. kosher salt
3 Tbs olive oil	

1. Proof water, honey, and yeast for 5 minutes.
2. Add oil to foamy water.
3. Mix dry ingredients and add gradually into the wet.
4. Knead, adding flour until dough is just tacky-NOT sticky-NOT SILKY
5. Place in oiled bowl-Cover with towel or saran. Rise 1 hr till double.
6. Punch down. Divide into 2 or 3 balls depending on desired size
7. Brush with oil and rise for 45 more mins OR oil, bag and freeze for later use.
8. Place baking stone in oven on bottom rack. Preheat oven to 500 for 1 HOUR prior to baking pizza.
9. Stretch dough and place on pizza peel or back of flat cookie sheet with sprinkled with cornmeal.
10. Top with sauce, cheese, and toppings. Shake to ensure loose enough to slide onto pizza stone.
11. Slide pizza onto stone without steaming off your eyebrows. Bake 6-10 mins.

The Poorganic Pizza Sauce

1 tsp olive oil
1 clove minced garlic sauted in oil (more if you love garlic)
1 small can organic tomato sauce
1 small can tomato paste
1 tsp honey
1 tsp olive oil
1 tsp fresh lemon juice
¼ tsp salt
¼ tsp dried oregano (more if using fresh)
¼ tsp dried basil (more if using fresh)
1/8 tsp thyme

Okay truth time, I don't measure any of the herbs. I just shake them in until I feel happy.

Combine ingredients in a small saucepan over medium heat. Bring to a boil and then reduce heat and simmer. Add water to thin if you like your sauce thinner.