

Pizza Dough

Ingredients

4 ½ c. all-purpose flour (divided)
1 t. salt
¼ c. (4 T.) olive oil
2 packages dry yeast
1 ½ c. warm water (divided)
2 t. light brown sugar

Directions

- Put ½ c. warm water, brown sugar, and yeast in a measuring cup. Mix and set aside for 5 minutes. Warm water shouldn't be too hot, or it will kill the yeast (about 110 degrees).
- Sift 4 cups of flour and salt in a large mixing bowl.
- Make a hole in the middle of the flour and add 3 T. olive oil, 1 c. of warm water, and the yeast mixture.
- Mix all the ingredients together with your hands.
- Put some flour on the surface where you will be kneading the dough. Place the dough on the floured surface and knead for 8 to 10 minutes. When kneading, you can continue adding flour if the dough is too wet or sticky.
- Rub a clean bowl with olive oil and place the kneaded dough in it. Rub the top with olive oil as well. Cover with a clean dish towel, place in a warm draft-free location, and let it rise for 1 ½ hours.

** Dough recipe yields one thick crust pizza, two thin crust pizzas, or six personal size pizzas.

Pizza

Ingredients

pizza dough
pizza sauce
olive oil
grated mozzarella (or combo of "pizza" cheeses)
pizza toppings (pepperoni, green pepper, onion...)
flour

Directions

- Preheat the oven to 500 degrees.
- Roll out the dough into a pizza shape on a floured surface, then transfer to the pizza pan.
- Spread sauce on the dough.
- Sprinkle toppings and cheese on top of sauce. Brush olive oil on the edge of the crust before baking.
- Bake for 10 to 15 minutes until the crust is golden brown.

Margaritas

Ingredients

1 10-oz. frozen concentrated Bacardi margarita mixer
tequila
triple sec
ice
lime wedges

Directions

- Fill blender $\frac{3}{4}$ full with ice.
- Add Bacardi frozen mixer.
- Fill emptied Bacardi mixer container halfway (or a little more) with tequila. Pour triple sec over the tequila until the container is about $\frac{3}{4}$ (or a little more) full. These amounts are personal taste. I follow the directions for the tequila on the back of the container and increase a little.
- Add alcohol to blender with the ice and frozen margarita mix.
- Blend a long time, so the ice will be very finely chopped and smooth.
- Serve with a lime wedge. I like to squeeze my lime wedge into the drink then throw the squeezed wedge into the margarita glass.