2 Balls of high quality pizza dough (I buy mine frozen from a local grocery store but Whole Foods stocks a good one, as does Trader Joe’s)

1 can of crushed tomatoes (I like San Marzano Brand or Muir Glen Organic)

1 teaspoon salt

pinch of freshly ground black pepper

pinch of chili flakes (optional)

1 cloves minced garlic (optional)

1 teaspoon dried oregano (optional)

1/2 pound grated mozzarella, parmesan, asiago, fontina, or any combination of what you have

Roasted or raw veggies, ie: fennel, zucchini, cauliflower, brussels sprouts, mushroom, peppers

Antipasti toppings, ie: olives, capers, artichoke hearts, roasted red peppers

Cooked Meat, ie : proscuitto, meatballs, sausage, chicken, pepperoni

PROCEDURE: PREP

1. If you dough is frozen, remove from freezer 24 hours in advance. Let defrost in the fridge.
2. Morning of cooking, lightly coat dough in olive oil and place on a baking sheet with lots of room. Cover with a clean, fuzz-less dish towel (Don’t use terry cloth, try linen or one meant for flour), and let sit at cool room temperature for about 6-8 hours. This can also be sped up, let the dough sit for about 2 hours near a 200 degree oven or other indirect heat source
3. **Stir canned tomatoes** with whichever seasoning your using
4. **Grate cheese as needed.**
5. **Cook meat of veggies as needed.** I recommend cooking watery vegetables before adding to pizza - things like peppers, mushrooms, zucchini. You can roast or simply sauce with a little salt and oil. If you remove water before adding to the pizza you’ll avoid the dreaded water puddles on your finished pie. Drier veggies like frozen corn, shredded brussels, cauliflower, can go on raw. Also, cut all veggies into small and thin slices for best melding into the other ingredients.

ASSEMBLE: METHOD

1. **Heat oven to 475 degrees** and let it get FULLY HOT!
2. You can either bake on rectangular baking sheets or round pizza pans. I’m recently obsessed with the latter.
3. **Sprinkle a little flour on a clean counter.** Place dough down and use fingertips to pat dough down into the shape you’re aiming for - rectangle or round. After the dough is roughly in the shape and getting thinner due to fingerprints, you can start stretching it further. Place your hand gently in the center, and using your other hand, gently tug into shape. Aim to just stretch a little bit at a time, moving the dough around to stretch all sides evenly.
4. **Drizzle olive oil on your pan to generously coat.** Transfer dough to pan.
5. **Decorate the dough!** Experiment with your style. I like a little sauce, cheese, then toppings, and more cheese. I like the cheese to melt on top and underneath the toppings to secure them to the pie.
6. **BAKE at 475 for about 20 minutes.** Rotate as you go and if you cook 2 pans at once, be sure and swap racks halfway through.
7. **Remove from oven and let rest for at least 5 minutes before cutting,** this will give the cheese time to settle.