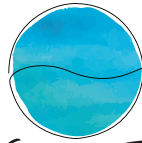
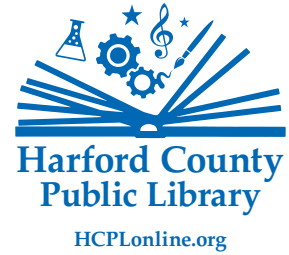




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Our Common Table  
NEW CHESAPEAKE  
KITCHEN  
with John Shields



## **PIZZA DOUGH**

### **YIELDS 2 CRUSTS**

#### **INGREDIENTS**

- 1 ¼ cups warm water (110-115°F)
- 2 tsp sugar
- 1 package active dry yeast (¼ ounce)
- 3 ½ to 4 cups all-purpose flour or bread flour
- 1 tsp kosher salt
- ¼ cup extra-virgin olive oil

#### **DIRECTIONS**

- 1** | In a small bowl mix the warm water, 1 teaspoon of the sugar, and yeast. Give a quick stir until dissolved and allow to rest until bubbles form.
- 2** | Place 3 cups of flour, salt, and the remaining teaspoon of sugar into a large bowl. Make a well in the center of the flour mixture and add the yeast mixture and the olive oil. Stir well until a smooth dough is formed. Add the additional flour to form a soft dough.
- 3** | Turn the dough onto a floured surface and knead for about 5 to 7 minutes, adding additional flour as needed, until the dough is no longer sticky. Place in a large greased bowl and turn to grease both sides. Cover the bowl with a cloth towel and set in a warm spot. Allow to rise for 30 to 35 minutes. At this point you can punch down the dough and roll it out with a rolling pin, or place the dough in the fridge overnight and use the following day.