

## Papa John's Pizza Sauce

1- 10 3/4 oz. tomato puree  
1/4 c. water  
1 tea. olive oil  
1/4 tea. lemon juice  
1/4 t. (each) salt, oregano  
1/8 t. (or a pinch) basil, thyme, garlic powder

Bring to boil, simmer for 15-20 minutes.

While sauce is cooking preheat oven to 400° and make your dough. This recipe makes two pizzas in our home.

## Dough

1 cup warm water  
2 T. sugar  
1 pkg. dry yeast  
3 c. white flour  
1/2 tsp. salt  
2 T. olive oil  
thyme, basil, oregano, garlic powder as you like

Mix the water, sugar and yeast together well. Add the flour, salt, olive oil and spices. Knead dough, ~~let rise for 1-1.5 hours~~. Separate in two, roll out with floured pin (I use a floured glass).

Sauce is done, put a good layer of sauce on, add desired toppings then 1-2 cups of shredded mozzarella or pizza ~~blend~~ cheese. Bake for 10-15 minutes.

Yummy! Most of the time this is better than eating from a restaurant, plus there's so much you can do. Add onions, peppers etc. You can even make it in advance and freeze it, just bake in preheated oven 400° for 20 minutes keeping an eye on it.