



# Pizza with the Pachecos

## Basic Pizza Dough

### Ingredients

- 1 oz fresh yeast or  
2 – ¼ oz packages active dry yeast
- 1 tsp sugar
- About 1 ½ cups lukewarm water
- 3 cups all-purpose flour
- ½ teaspoon salt

### Directions

- Place the yeast in a small bowl. Add the sugar and half the water and stir until dissolved. Set aside until creamy, about 15 minutes.
- Place the flour and salt in a large mixing bowl. Pour in the yeast mixture and enough of the remaining water to obtain a fairly firm dough. With either a dough hook on your mixer, or by hand, knead the dough for seven to 10 minutes until the dough is firm and no longer sticks to your hands or bowl. Place the ball of kneaded dough in an oiled bowl and cover with a cloth. Set aside to rise. The dough should double in volume, about 1 hour and 30 minutes.

Cook along with the Pachecos by going to  
[bit.ly/pachecopizza](http://bit.ly/pachecopizza)

## Cooking with the Cowboy

### Beef Italian Sausage

#### Ingredients

- 2 tsp. thyme
- 1/4 tsp. oregano
- 1/4 tsp. garlic powder
- 1/4 tsp. onion powder
- 1/2 tsp. kosher salt
- 1/8 tsp. crushed red pepper
- 1/2 lb. beef

#### Directions

- Make the Italian beef sausage by seasoning the beef with the spices and brown in skillet. While cooking, break the meat up gently and leave in bigger crumbles.

### Individual Pizzas - Meat Lovers Version

#### Ingredients

- 1 pizza crust
- 1/2 lb. Italian beef sausage recipe
- Pepperoni slices
- 1 Italian sausage link, diced
- 1/2 onion, caramelized
- 1 8-oz can tomato sauce
- 2 tbsp. pesto
- 1 16-oz block Mozzarella cheese

#### Directions

- While the meat is browning, preheat the oven to 550 F.
- Slice the onion and place in a skillet on low with olive oil to caramelize.
- Place the can of tomato sauce in a small saucepan and add your pesto. Let simmer.
- Grate the cheese.
- Once all toppings are prepped, start rolling out your pizza dough. If using a homemade crust, do this by placing cornmeal on your pizza pan so it doesn't stick.
- Once the dough is ready to go, it is time to build your pizza.
- First, place the sauce on the dough and then top with a layer of cheese.
- Next, add the onions and meat evenly over the entire pizza.
- Lastly, add another layer of cheese to keep all your toppings in place.
- Place your pizza in a 550-degree oven and let bake for 12-15 minutes.

