

Our State eats

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Homemade Dough

Yield: 1 large pizza crust (8 servings).

- 1 cup warm water (approximately 105°)
- 1 tablespoon active dry yeast
- 2 teaspoons granulated sugar
- 1 tablespoon extra-virgin olive oil
- 2 to 2½ cups all-purpose flour
- 1 teaspoon salt

Combine warm water, yeast, and sugar in a large mixing bowl and stir to combine. Let mixture sit for 5 minutes or until water becomes frothy and bubbles form. Gradually stir in olive oil. Add salt and 2 cups of flour; mix with a spatula until a ball begins to form (dough will still be slightly sticky). Add more flour as needed to form a ball.

Transfer to a floured surface and knead into a smooth dough, adding up to ½ cup extra flour if needed.

Return dough to bowl and cover with a warm, damp tea towel. Let it sit for at least 10 minutes or up to 1 hour before baking.



Tomato Sauce

Yield: 2½ cups.

- 1 (6-ounce) can tomato paste
- 1 (15-ounce) can tomato sauce
- 1 teaspoon dried oregano
- 2 tablespoons Italian seasoning
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ½ tablespoon salt
- ¼ teaspoon ground black pepper
- 1 teaspoon sugar

In a medium bowl, whisk together tomato paste and sauce. Stir in remaining ingredients until well combined. Store in the refrigerator in a glass jar with a lid for up to 5 days. To freeze, portion sauce into zip-top freezer bags and freeze for up to 3 months.



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Country Sausage & Pepper Pizza

Yield: 1 (12- to 14-inch) pizza.

- 1 large pizza dough**
- $\frac{3}{4}$ cup pizza sauce**
- 8 ounces fresh mozzarella cheese, torn into small chunks**
- $\frac{1}{2}$ pound ground country sausage, hot or mild, cooked until brown and drained**
- $\frac{1}{2}$ cup pickled mild banana peppers, sliced**
- 2 tablespoons pimiento peppers, drained**
- 8 ounces sharp cheddar cheese, shredded**

Place a pizza stone in the oven and preheat to 500°.

Place dough on parchment paper lightly greased with cooking spray. Grease hands with olive oil and stretch the dough into a 12- to 14-inch circle. Add sauce and spread evenly, leaving a $\frac{1}{2}$ -inch of crust. Sprinkle mozzarella evenly over sauce, followed by sausage, peppers, and pimientos. Sprinkle cheddar on top.

Place pizza and parchment onto stone and cook for 7 to 10 minutes or until crust is brown and cheese is bubbly. Remove from oven; slice and serve.



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Garden Party Pizza

Yield: 1 (12- to 14-inch) pizza.

- 1 large pizza dough**
- $\frac{3}{4}$ cup pizza sauce**
- 8 ounces fresh mozzarella cheese, torn into small chunks**
- 1 small summer squash, thinly sliced**
- $\frac{1}{2}$ small zucchini squash, thinly sliced**
- $\frac{1}{2}$ orange bell pepper, cored and thinly sliced**
- $\frac{1}{4}$ purple onion, thinly sliced**
- $\frac{1}{2}$ cup Kalamata olives, pitted and chopped**

Place a pizza stone in the oven and preheat to 500°.

Place dough on parchment paper lightly greased with cooking spray. Grease hands with olive oil and stretch the dough into a 12- to 14-inch circle. Add sauce and spread evenly, leaving a $\frac{1}{2}$ -inch of crust. Sprinkle mozzarella evenly over sauce, followed by squash, zucchini, orange pepper, onion, and olives.

Place pizza and parchment onto stone and cook for 7 to 10 minutes or until crust is brown and cheese is bubbly.

Remove pizza from oven and allow to set for 3 minutes before serving.



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Fruit Basket Pizza

Yield: 1 (10-inch) pizza.

- 1 (16.5-ounce) package refrigerated sugar cookie dough, sliced**
- 1 (8-ounce) package cream cheese, softened**
- ¼ cup granulated sugar**
- 1 teaspoon vanilla extract**
- 1 cup sliced strawberries**
- 1 cup blueberries**
- 1 cup raspberries**
- 2 kiwis, peeled and sliced**
- ¼ cup peach or apricot preserves**
- 1 tablespoon water**

Heat oven to 375°. Line a 10-inch pizza pan with parchment paper and prep paper with cooking spray.

Arrange cookie dough slices in single layer on pizza pan; press together to form crust. Bake for 12 to 14 minutes; remove from oven. Slide crust onto a cooling rack and allow to cool completely.

Using an electric mixer on medium speed, blend cream cheese, sugar, and vanilla until light and fluffy. Spread cream cheese mixture over crust. In a small bowl, whisk preserves and water; spread over cream cheese. Top with fruit. Slice and serve immediately.



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