

TEX-MEX GOURMET YEAST PIZZA

Dough

5 ml	sugar
150 ml	warm water
7 ml	yeast
15 ml	oil
5 ml	salt
325 ml	flour
5 ml	dried parsley

Sauce

80 ml	tomato sauce
60 ml	crushed tomato
25 ml	chili sauce
1	clove garlic, minced
2 ml	chili flakes (optional)
2 ml	chili powder or cayenne
5 ml	sugar
Fresh	chopped cilantro

Toppings

100 g	ground beef
1/2	spicy Italian sausage, casing removed and mixed with the beef
15 ml	pkg taco seasoning
1/2	green pepper
1/8	red onion, thinly sliced or diced
250 ml	grated mozzarella cheese
125 ml	grated cheddar cheese
Fresh	cilantro, chopped

1. Preheat oven to 450 F. Put oven racks in the middle.
2. Place the sugar in the bottom of a glass liquid measure. Add the very warm water, stir to dissolve. Test to see that the water is the right temperature and then sprinkle on the yeast and stir once. **Let sit 5 min** until foamy. Once it has foamed up add the oil and pour into a medium bowl.
3. In a small bowl measure out the salt, flour and parsley.
4. Stir half of the flour mixture into the yeast mixture till well blended. Then add the rest of the flour and stir until all of the flour is absorbed.
5. Put a spoonful of extra flour on the counter and use your hands to finish kneading it on the counter until it is smooth and not sticky. Add any extra flour if needed.

6. Put a small amount of oil in your small bowl and let the dough sit covered loosely with a towel on top of the stove where it is warm for 10 min while you prepare the sauce.
7. In a small fry pan heat up 10 ml of oil and fry up the spicy sausage, ground beef and taco seasoning powder. Cook till meat is cooked through. Remove cooked meat from pan and put in a white soup bowl and set aside.
8. Add another 10 ml of oil to the pan and cook up the red onion and garlic for 1 min. Then add all of the other sauce ingredients to the pan and cook on med heat for 3 mins. Turn heat to low and simmer for 1 mins. Taste test.
9. Chop up the green pepper and grate the cheeses and blend them together.
10. Remove the towel from the dough, add a small amount of flour to the counter and press or roll the dough out till it is about ½ and inch bigger than the pizza.
11. Lay the dough on top. Spread on sauce, put a small amount of grated cheese, then add the meat and then the veggies and the rest of the cheese.
12. Bake for 18-20 min or until crust is browned and cheese is bubbly and golden. Let cool. Slice.