



# SunKiSS Gardens

*" Pizza Partners "*

## **Basil, Oregano, & Thyme**

*This combination of herbs works well in any Italian dish, but there's no better comfort food than a homemade pizza! We try to make it a Friday night treat as often as possible. Once you get used to the basic dough recipe, below, try some variations: add a teaspoon of hot peppers to the crust; substitute a teaspoon of salt and two cloves of minced garlic for the garlic salt; or make a quick loaf of Italian bread by shaping the dough into an oblong loaf and baking on a cookie sheet at 375° for 20 minutes.*

### **Easy Pizza Dough**

2 ½ cups flour

1 pkg dry yeast

1 t sugar

1 t garlic salt

3 T chopped fresh oregano

3 T chopped fresh basil

1 ½ T chopped fresh thyme

1 cup warm water

2 T olive oil

Combine first seven ingredients. Stir in water and mix into a sticky ball. Add oil and combine mixture with hands until all oil is mixed in. Place in greased bowl, cover with towel, and allow to stand for 15 minutes in warm place. Press dough into 15" pizza pan or onto baking stone. Prick with fork. Sprinkle Parmesan cheese and/or dried herbs on the crust, if desired.

Bake at 375° for 10 minutes or until lightly browned. Remove from oven and cover with sauce and toppings (including more herbs, if desired). Return to oven for another 10 minutes.

Adapted from *Favorite Recipes with Herbs* by Dawn J. Ranck and Phyllis Pellman Good.

**For more recipes and other information,  
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