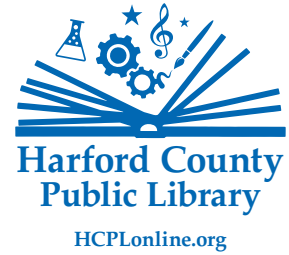




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## **EZ PIZZA SAUCE**

### **YIELDS ABOUT 3 CUPS**

#### **INGREDIENTS**

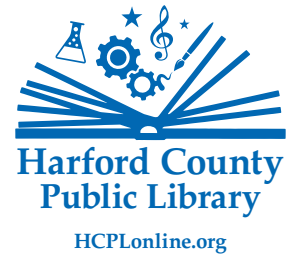
- 1 tbsp olive oil
- 3 to 4 cloves garlic, minced
- ¼ tsp red pepper flakes,  
or more to taste
- 4 cups chopped local tomatoes,  
that have been cored and lightly  
seeded
- 1 tsp dried oregano
- 1 tsp dried basil
- 1 tsp kosher salt
- 1 tsp local honey or maple syrup

#### **DIRECTIONS**

- 1** | Heat olive oil in a saucepan over low heat. When hot, add the garlic and red pepper flakes.
- 2** | Sauté for 1 or 2 minutes taking care not to burn the garlic. Add the rest of the ingredients and bring to a boil.
- 3** | Lower the heat and continue cooking for about 10 to 15 minutes, or until the sauce is slightly reduced. Adjust seasonings as needed and allow to cool before using. This sauce can be made ahead and also freezes well.



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## **HOMEMADE RICOTTA CHEESE**

**YIELDS ABOUT 4 CUPS**

### **INGREDIENTS**

1 gallon goat, or cow's milk (do not use "ultra-pasteurized" milk)

2 tsp salt

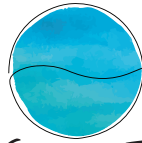
3/4 cup freshly squeezed lemon juice, or vinegar - or combo of juice and vinegar

### **DIRECTIONS**

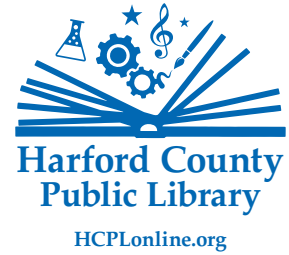
- 1** | Pour milk into a non-reactive pot (glass, enamel, ceramic, stainless - no aluminum!). Add the salt and stir until dissolved. Heat milk, stirring occasionally to prevent sticking, to 192°F.
- 2** | Reduce the heat to medium-low, and add the lemon juice or vinegar. Turn off the heat.
- 3** | Cover and allow to sit for 15 to 30 minutes. The greenish whey will separate from the curds. Strain through cheesecloth. The longer you allow the cheese to strain, the drier the cheese will be. Place into storage containers, cover, and refrigerate. Can be kept chilled for up to 3 to 5 days.



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Our Common Table  
NEW CHESAPEAKE  
KITCHEN  
with John Shields



## **PIZZA DOUGH**

### **YIELDS 2 CRUSTS**

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#### **INGREDIENTS**

- 1 ¼ cups warm water (110-115°F)
- 2 tsp sugar
- 1 package active dry yeast (¼ ounce)
- 3 ½ to 4 cups all-purpose flour or bread flour
- 1 tsp kosher salt
- ¼ cup extra-virgin olive oil

#### **DIRECTIONS**

- 1** | In a small bowl mix the warm water, 1 teaspoon of the sugar, and yeast. Give a quick stir until dissolved and allow to rest until bubbles form.
- 2** | Place 3 cups of flour, salt, and the remaining teaspoon of sugar into a large bowl. Make a well in the center of the flour mixture and add the yeast mixture and the olive oil. Stir well until a smooth dough is formed. Add the additional flour to form a soft dough.
- 3** | Turn the dough onto a floured surface and knead for about 5 to 7 minutes, adding additional flour as needed, until the dough is no longer sticky. Place in a large greased bowl and turn to grease both sides. Cover the bowl with a cloth towel and set in a warm spot. Allow to rise for 30 to 35 minutes. At this point you can punch down the dough and roll it out with a rolling pin, or place the dough in the fridge overnight and use the following day.