

## Dan Ralston's Kitchen

### **Pizza & Bread Stick Dough**

**2 large pizzas or 20 - 7" sticks**

- 1 package yeast
- 2 cups warm water
- 5 cups flour [approx.]
- 1 1/2 tsp sugar
- 1 1/2 tsp salt
- 1/4 tsp. white pepper
- 2 Tbsp olive oil

Proof yeast in the warm water until bubbling. Add the salt, sugar, and pepper. Add flour, a cup at a time, and olive oil and knead until smooth and elastic. Let rise until doubled and punch down. Let rise again and use.

For bread sticks- bake for 30 minutes at 400°. I found that the dough actually makes better pizza after a week or two in the refrigerator. (Like most of my discoveries it was a mistake — I had forgotten that I still dough in the fridge.)

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