

# VIDEO RENTAL PIZZA

Remember those after-school pizza runs to the iconic red building? We're bringing back that crusty, cheesy nostalgia, reminiscent of our favorite '90s shows. The secret to replicating that beloved pan pizza lies in the perfect pan and ingredient ratio, especially the crust—crispy yet chewy, with a balanced sauce and cheese mix. We're adding a modern twist with unique toppings like sweet pepperoni and various cheeses, blending cherished memories with today's flavors to enhance any gathering.

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**Yield:** 3 8-inch pizzas

## Ingredients

- 1 ½ cups warm water
- 4 cups all-purpose flour
- 1 tablespoon granulated sugar
- ¼ cup nonfat dry milk
- ½ teaspoon table salt
- 2 tablespoons olive oil for the dough
- 1 package of dry yeast
- Melted garlic butter (4 tablespoons of melted butter and 1 tablespoon of minced garlic mixed together)
- ¼ cup vegetable shortening and ¼ clarified butter (ghee, softened), mixed together
- ¼ cup vegetable oil
- 2 cups pizza sauce (homemade sauce recipe below, or buy a good premade kind)
- 4 cups shredded mozzarella cheese, 1 cup shredded asiago, and 1 cup shredded parmesan cheese, all mixed together
- Mix of your favorite toppings, each pizza different – ½ cooked sweet sausage and fresh sliced mushrooms on one; ½ cup spicy/sweet cup pepperoni and honey drizzle on another; and good ol' cheese on the third

## Ingredients for Pizza Sauce

- 1 28-ounce can of whole tomatoes
- ¼ cup finely chopped onions
- ¾ teaspoon dried oregano
- 1 teaspoon dried basil
- ½ teaspoon red pepper flakes
- 3 cloves minced fresh garlic
- 2 teaspoons granulated sugar
- 1 teaspoon kosher salt
- 2 tablespoons olive oil

## Directions for the Sauce

- Chop up the tomatoes with a big knife or an immersion blender if you want to get fancy (or a food processor making it chunky works too)
- In a large saucepan, heat the oil over medium heat and add the onions, herbs and red pepper, and cook for 3 minutes, stirring the whole time
- Add garlic and cook for about a minute until it is really fragrant
- Add the tomatoes in, then lower the heat to low and let simmer for 30 minutes
- Test it and see what you think (too hot, add sugar; too sweet, add one shake of the red pepper flakes)

## Directions

- Mix the yeast, sugar, and dry milk into the water, stir really well and allow to proof for 5 minutes until it starts to foam and bubble
- In a separate bowl, combine the flour and salt with the oil
- Combine the flour and oil mixture into the yeast and combine
- Throw on a floured flat surface and knead for 10 minutes, but we prefer to throw it in a stand mixer for the 10 minutes
- Split that dough into three equal size bowls
- Take 3 8-inch wide, deep cake pans and put 2 tablespoons of olive oil into each one, spreading it evenly
- Roll the dough out to an 8 inch circle and place in the pan
- Soak each pizza with vegetable oil
- Place a towel over each one and let rise in a warm place for 1 ½ hours
- Preheat your oven to 450 degrees
- Spoon a third of the sauce onto each of the pizzas
- Spread about 80% of the cheese evenly on each pizza
- Put your toppings on each pizza
- Sprinkle the remaining cheese on top of the pizzas
- Throw the pizzas in the oven for 14 minutes, until the outer crust is golden brown, then...
- Brush the garlic butter around the crust
- Bake for 1 more minute
- Slice and dice like a Teenage Mutant Ninja Turtle

