

North African Pizza (Labmajun)

1 small onion, grated
A few cloves of garlic
Olive oil
A block of firm tofu, grated
2 c, chopped tomatoes
2 t. basil
½ c. fresh parsley
2 c. feta cheese

Prepare dough. While dough is rising, sauté the onion and garlic in olive oil until soft. Add grated tofu and cook for a few minutes, then add the tomatoes, basil and parsley and cook a few minutes longer. Bake plain dough at 400 ° for about 5 minutes, then put sauce on dough and sprinkle with crumbled feta cheese. Bake for another 12-15 minutes until done.

Pizza Dough (good with regular cheese pizza, too)

3 ½ c. flour
1 c. warm water
2 T yeast
2 T honey
¼ c. olive oil
½ t. salt

Mix everything together in bread machine on dough setting (or knead for ten minutes, let rise for 1 hour, then punch down) Then roll out onto pizza pans and puncture dough in a few places with a fork.