

Should be the same as cooks illustrated
3 1/4 cups flour (Janson uses 3 heaping cups)
1/2 Cup corn meal
2 tsp sugar
1 1/2 tsp salt
2 1/4 tsp active dry yeast (Janson does 2 heaping teaspoons)
1 1/4 room temp water
3 T melted butter

Mix dry on low in a kitchen aid with a dough hook
Pour in most of the water
Pour in the butter
Add the rest of the water
When all mixed, "knead" with the dough hook for 3-5 minutes

Grease a large bowl with olive oil, form the dough into a ball, put the dough in the bowl, cover with plastic wrap and a towel (if light gets on it, the dough forms a skin) and let rise for 2 hrs at room temp.

Roll the dough out into a rectangle
Spread 5 T of room temperature butter
Roll like a jelly roll
Fold the ends over
Fold it in quarters
Roll it
Fold it in thirds
Roll it
Fold it in thirds
Roll it or shape into a log
Cut it into thirds
Squeeze each into a ball
Put back into bowl and let rise for 2 hours

Sauce:
One large onion, grated
Crushed red pepper
Thyme
Oregano
Basil
4 x 14.5 oz cans of diced tomatoes
(Or two cans of San Marino peeled tomato's (Cento) can substitute a can of marinara sauce for one of the cans)
1/2 to 1 tsp salt
2-3 T sugar
Cook it,
then add 1/2 cup chopped fresh basil

Don't precook the sausage (5 sausages, 1lb?)

Grease a cast iron pan with olive oil
Cook at 425F for 30 minutes

