

Inspired by Danny Thomas Pizza Crust

from In Our Grandmothers' Kitchens

Ingredients:

2 tablespoons vegetable shortening
2 tablespoons butter, plus a bit more later if necessary
1 envelope yeast
approximately 1/2 cup lukewarm water (a little less is okay)
2 cups flour
3/4 teaspoon salt

Instructions:

Begin about 4 hours before you want to bake your pizza/patties.

In a small saucepan melt the shortening and the 2 tablespoons butter. Set aside to cool slightly.

Combine the yeast with the lukewarm water and let it proof briefly.

In a mixing bowl whisk together the flour and salt. Stir in the shortening. Add the yeast to the flour mixture.

Mix and knead the dough until it is firm enough to roll. If the dough refuses to hold together, add a small amount of melted butter. Place the dough in a greased mixing bowl, cover it with a damp cloth, and place it in a warm part of the kitchen to rise until it has doubled in bulk (2 to 3 hours).

When the dough has risen, preheat the oven to 450 degrees.

Cut the dough into 12 pieces (or 18), and place the pieces on a cookie sheet covered with a damp cloth. Allow them to stand, covered with a damp cloth, for about 1/2 hour. Use the palm of your hand and your fingers to shape the balls into little flat rounds.

Place the rounds on cookie sheets covered with silicone or parchment. Cover the rounds with the toppings of your choice—spiced meat or pizza ingredients—and bake until done, between 10 and 20 minutes. (How long the baking takes will in part depend on your toppings.)

Serves 12 to 18 as an appetizer, 4 to 6 as a main course.