New York Style Pizza

Dough

3 cups bread flour

2 teaspoons sugar

1/2 teaspoon yeast

1 1/3 cup ice water

1 Tablespoon canola oil

1 1/2 teaspoons salt

Sauce

28 ounce can crushed tomatoes

1 Tablespoon olive oil

1 teaspoon red wine vinegar

2 garlic cloves, minced

1 teaspoon salt

1 teaspoon dried oregano

1/4 teaspoon pepper

Pulse flour, sugar and yeast in bowl of food processor.

With processor running, slowly add water and process until combined.

Let sit 10 minutes.

Add oil and salt to dough and process until dough ball clears sides of bowl.

Shape dough into a ball.

Place in a greased bowl, cover and let rise 24-72 hours.

Combine sauce ingredients.

Divide dough in half.  Place on greased baking sheet.

Cover with plastic wrap and let sit 1 hour.

Cover 1 dough ball at a time with flour and stretch to a 12" circle.

Spread 1/2 c. sauce on each circle, leaving a 1/2" border around edges.

Sprinkle with 1/4 cup Parmesan and 1 c. mozzarella.

Bake in a 500 degree oven or on a Big Green Egg.