

Homemade Pizzas

After 20 minutes of torture, the oven finally dings. I can hear the footsteps of my siblings running toward the kitchen. After a woosh of warm air and herbs, the pizza is placed on the table. As I slice through the crust and pull the warm slice away, the cheese pulls for a foot and a half before finally falling onto my white plate. As I peer down at the dish, I can see the oil slowly cease bubbling. I pick up the golden brown crust and lower it into my mouth. A burst of mozzarella, oregano, and garlic fills the throat, mouth, and stomach.

Homemade pizzas are a very important part of my family's tradition. We often create these pizzas with ingredients such as mushrooms, oregano, fresh garlic, basil, and freshly sliced sausage and pepperoni. We mold the dough with our hands and bake the pizzas until the crusts are crispy and golden brown. We bite into these crispy, warm delights on new years' eve, superbowl sunday, and just about any other special day that I spend with my immediate family. Every time an exceptional day like that comes around, my mom spends the day before creating the dough, and we finally get to the fun part next.

I remember 2022 New years' Eve vividly. As my mom sauteed salty mushrooms, my sister and I spread tomato sauce onto a fresh crust. Then we'd sprinkle mozzarella cheese. We sliced vegetables such as bell peppers, garlic, and onions. As I make the cheesy pizzas, memories of previous pizza dinners and thoughts of pizzas to come stream into my mind.

My family remembers creating these pizzas every year, and all we know is that we won't stop making pizzas no matter what the cost is, because this is OUR tradition, and we're proud of it.

½ cup pizza sauce
8 ounces fresh mozzarella
½ cup sliced cherry tomatoes
Basil leaves
Olive oil
Seasonings (garlic, oregano, etc.)

1. Preheat the oven to 500°F.
2. Spread the pizza sauce onto the dough. Put on fresh mozzarella and the tomatoes and bake for 10-12 minutes, or until the crust is golden-brown.

Remove it from the oven and top with fresh basil leaves and a pinch of red pepper flakes. Drizzle with olive oil and serve it.

3. Before eating, apply seasonings.