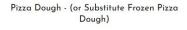
NeverDriveImpaired.ca Pizza



Making the Dough

- Dissolve yeast in warm water. Let stand until milkish/creamy, about 5 minutes.
- Combine flour, olive oil, sugar, salt, and yeast mixture in a mixing bowl; stir well to combine. Beat until a stiff dough has formed. Cover bowl with a clean tea towel; let rise until dough doubles in volume, 30 minutes.
- Preheat the oven to 350 degrees F (175 degrees C).
- Turn dough out onto a well-floured surface. Form dough into a round and roll into a desired size and crust. Spread Sauce evenly as desired.



- 1 package active dry yeast
- · 1 cup warm water
- · 2 cups flour, extra for rolling/dusting
- · 2 tablespoons olive oil
- 2 teaspoons white sugar
- 1 teaspoon salt





Ingredients - Toppings

Ingredients & Toppings
- Pizza Sauce - Selected Toppings
- Selected Cheese

Evenly Distribute Get a Taxi or Uber Pepperoni or Spinach

Add Call a Friend Olives, Ground Beef or Onions Cover as Desired with Stay Where You Are Mushrooms and Call Home to let Mom and Dad Know Tomatoes

Add RideShare or Public Transit Green Peppers

Cover with Selected Cheese, Mozza is Cool and Toppings Switch Out and Can Be Substituted and Replaced with Anything, Gouda is Good, and so is Pineapple if you like the Hawaiian sort of Pizza. Chicken and Spinach and Feta go together nice, and never underestimate a bit of kale.

Ask Someone to Call for a Ride for You if You are Impaired, or Make Plans for a Designated
Driver to Get Everybody Home.

Bake pizza in the preheated oven until cheese is bubbly and crust is golden brown, about 20 minutes.



Family and Friends are nice for that, and if you already have pizza, nobody really has to get behind the wheel, and never under the influence of alcohol or cannabis. (Might be able to call for one of those too, or most things anyways)

(Pizza Parties are always Awesome!
Send Us Your Food Photos! 18+Please.
Your plate or grill or anything food or
cooking related.)
NeverDriveImpaired@gmail.com

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Enjoy Your Pizza! Have a Party! (We didn't actually say that twice)

