

My Family's Pizza

Serving Dallas since 1956



WITHERS #

PIZZA KITS

FROM

MY FAMILY'S PIZZA

Each kit contains 4 fresh dough balls,
fresh grated provolone cheese,
homemade sauce,
pepperoni & sausage

\$23

**PRE-ORDER BY WEDNESDAY, APRIL 28TH
TEXT MATTHEW RANGEL @ 214-686-4599
INCLUDE: YOUR NAME, #OF KITS, WITHERS**

**PAYPAL MIKIER99@LIVE.COM
VENMO @MIKIER99
CASH**

**DELIVERY ON FRIDAY, APRIL 30TH
2:30-4PM**

**FRONT STEPS OF WITHERS
*PICKUP AT RANGEL HOUSE AFTER 4PM**

Pizza Making 101

Instructional videos on Instagram @mfplakewood

1. Before you get too excited – preheat that oven! 550 degrees – it takes some time to get things that hot
2. Put plenty of flour down on your work surface and on your dough – you cannot have too much flour!
3. Work that dough! Massage it, kneed it, get your knuckles and elbows into it – work out all that pent-up tension!
4. Roll out your dough – put some muscle into it, go as thin as you want! At My Family’s Pizza we say the thinner the better 😊
5. Ready for toppings? Woah...not yet. Make sure you fork that dough – gently poke some holes to make sure you don’t end up with a puffed-up pizza mountain mess
6. Save yourself some clean-up time and use a large piece of foil for each pizza. Just label with a sharpie, spray with some cooking spray and slide each rolled-out crust onto its own foil.
7. NOW you can get to topping – add your sauce, then cheese, then extras – come on, you’ve seen a pizza before. At My Family’s Pizza we like to add sausage and spinach under the cheese if you’re using those. Anything else can go on top.
8. Slide each foil onto a cookie sheet and deliver those masterpieces into the hot oven
9. Set your timer for 7 minutes – they may need more but add just 1 minute at a time because those thin crusts will cook quickly. Look for browning on the edges and then you know you’re ready to enjoy!
10. Let them cool for a bit and then slice up or just dig into that whole thing!