

Pizza Sestina

Mixing the **dough**
fresh sauce of **tomato**
mince the **garlic**
cracker thin **crisp**
ready to **crunch**
a pizza **delight**



a weekly **delight**
enough **dough**
for three to **crunch**
canned **tomato**
when the weather is **crisp**
melted butter and **garlic**



splash the crust with buttered **garlic**
for the finishing touch **delight**
bite into **crisp**
baked **dough**
compliments sweet **tomato**
and firm **crunch**



why do you need **crunch**
or the addition of **garlic**
isn't **tomato**
enough **delight**
do we need cracker **dough**
to produce **crisp**?



The perfect **crisp**
And the perfect **crunch**
require the perfect **dough**
with fresh **garlic**
a vegetarian **delight**
worthy of the garden's finest **tomato**

that ripe red **tomato**
with skin so juicy and **crisp**
a summer of toil and **delight**
just to get the perfect **crunch**
of sweet **garlic**
pizza **dough**



My favorite use of the **tomato** with the wonderful **crunch**
Of the **crisp** buttery **garlic**
Crust is a **delight** pizza with homemade sauce and **dough**