## 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** 



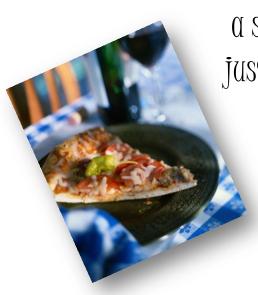


splash the crust with buttered garlic for the finishing touch delight bite into crisp baked dough compliments sweet tomato and firm crunch

> 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**