



## SAUCING

### Hideaway Red Sauce

- Sauce all sizes with the same technique, just use the proper amount:

<b>Kids</b>	<b>2.0 oz. – ½ YSP</b>
<b>Small/GF/Cauli</b>	<b>3.5 oz. – 1H YSP</b>
<b>Medium</b>	<b>6.5 oz. – 1H GSP</b>
<b>Large</b>	<b>8.0 oz. – 1 H BSP</b>

- Place the sauce in the center of the pizza skin. Push the spoodle down in the center of the sauce and release the pressure. Using the spoodle, gradually push the sauce, with a spiraling motion, from the center of the skin out to within ½ inch of the edge. Using this spiraling technique, you will create a **ridge of sauce. Keep the spoodle on top of the ridge all the way to ½ inch from the edge of the dough. Ride the ridge. Once out to the edge of the skin, you should swipe the spoodle back and forth, left to right, over the ridges of sauce. This will smooth the sauce out evenly over the pizza skin and ensure every slice will have the same amount of sauce. Also, make sure you don't get the sauce all the way out to the edge, if you do, wipe it off with your finger. Exposed sauce will come out of the oven burnt.**

### Garlic Glaze

- You spread the Olive Oil Garlic Glaze on with a brush that has plastic bristles. This will help pick up the small pieces of crushed garlic. It is important to make sure the pizzas get a fair amount of garlic, and not too much olive oil on it, it's just a glaze.
- Use the \*infused olive oil to make the garlic glaze. When making the glaze, put the crushed garlic in a 1/6 pan and pour the infused olive oil about 1 inch above the crushed garlic. Add oil as needed.
- All glaze** is to be kept refrigerated. There should be a 1/6 pan with garlic glaze, next to the other sauces, on the top refrigerated part of the make table.
- We roast whole garlic in olive oil for a pizza topping. This olive oil is now infused with the flavor of roasted garlic:**

Small = .5 oz.

Medium = 1.0 oz.

Large = 1.25 oz.

**Pesto, Alfredo, Barbeque**

- These sauces are spread onto the skin with the **yellow handle 3 oz. spoodle**. Cover the entire skin with Pesto, Alfredo, or Barbeque Sauce and take it all the way to within a ½ inch from the edge of the skin, just like the Red Sauce.

**Small = ¾ ysp**

**Medium = 1 ysp**

**Large = 1H ysp**

### **Extra Sauce & Light Sauce**

- Extra sauce = normal amount that the pizza calls for, plus ½ that amount more.
- Light sauce = half the amount that would normally be added on that size of pizza.