
Subject: More Drum Bus Compression ...

Posted by [sonicartproductions](#) on Sat, 13 May 2006 21:10:13 GMT

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everything. It's a lot easier to make world-class food when you have world-class ingredients.

You gotta take it seriously. Cooking is the most fundamental hobby in the world, and it takes tools, time, patience, curiosity, mistakes, etc. You gotta make your own dough, your own sauce. A lot of this sort of thing is personal taste. I work with a couple of websites for ideas, and mix and match to suit my inclinations. I always have three or four versions of a dish as inspirations when I start the process of learning to make it. Food Network has a great, free website, and the America's Test Kitchen charge a pittance for their excellent advice.

My pie, in a nutshell, no recipes but mostly technique:

1. Hot stone in a hot oven. Chuck called that.
 2. Good dough. This is just a necessary chore, but not that hard. Bread ain't hard. I use a rolling pin to get about 7 oz of dough really thin. I mean really thin. I place it on a cheap, thin baking sheet with a little flour sprinkled on it.
 3. Great sauce. Matter of taste, but it's gotta be thicke
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