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PIZZA DOUGH RECIPES

Whole Wheat Pizza Crust (with all-purpose flour)

Ingredients:

- * 1 teaspoon white sugar
- * 1 1/2 cup warm water (110 degrees F/45 degrees C)
- * 1 tablespoon active dry yeast
- * 1 tablespoon olive oil
- * 1 teaspoon salt
- * 2 cups whole wheat flour
- * 1 1/2 cup all-purpose flour

Directions:

In a large bowl, dissolve sugar in warm water. Sprinkle yeast over the top, and let stand for about 10 minutes, until foamy.

Stir the olive oil and salt into the yeast mixture, then mix in the whole wheat flour and 1 cup of the all-purpose flour until dough starts to come together. Tip dough out onto a surface floured with the remaining all-purpose flour, and knead until all of the flour has been absorbed, and the ball of dough becomes smooth, about 10 minutes.

Place dough in an oiled bowl, and turn to coat the surface. Cover loosely with a towel, and let stand in a warm place until doubled in size, about 1 hour.

When the dough is doubled, tip the dough out onto a lightly floured surface, and divide into 2 pieces for 2 thin crust, or leave whole to make one thick crust. Form into a tight ball. Let rise for about 45 minutes, until doubled.

Preheat the oven to 425 degrees F (220 degrees C). Roll a ball of dough with a rolling pin until it will not stretch any further. Then, drape it over both of your fists, and gently pull the edges outward, while rotating the crust. When the circle has reached the desired size, use the pizza peel to place your crust onto your pizza stone. Top pizza with your favorite toppings (sauce, cheese, meats, or vegetables).

Bake for 16 to 20 minutes (depending on thickness) in the preheated oven, until the crust is crisp and golden at the edges, and cheese is melted on the top.

Pizza Recipes

Basic Pizza Dough

Ingredients:

- * 2 packages dry yeast
- * 1 1/2 cup lukewarm water
- * 4 cups flour
- * 1 teaspoon salt
- * 1/2 teaspoon sugar
- * 1 tablespoon olive oil

Directions:

Dissolve yeast in water; set aside for 5 minutes, stirring occasionally. Combine flour, salt, sugar and oil in bowl; make a well in the center. When water/yeast mixture is bubbly, pour into center of well. Start kneading dough, bringing flour toward center of bowl; gradually increase kneading motion.

If dough feels dry, add a little more water; if it feels sticky, add more flour. Knead vigorously until dough is smooth and elastic. Roll into ball; cover with a damp cloth. Let rest for about 20 minutes in warm place. Beat dough with your palm to expel gas formed while fermenting. Roll dough again into ball; place in greased bowl. Baste with oil. Cover with plastic wrap; store in refrigerator.

When ready to use, place dough on floured counter top or table. Flatten with your hands, working from center out (a rolling pin may do also). Push dough evenly onto your floured pizza stone, forming a 12-inch circle with edges thicker than middle. Apply favorite topping in desired amounts. Bake in hot oven (475 to 500 degrees) until golden brown.

Pizza Recipes

Basic Pizza Dough II

Ingredients:

- * 4 1/2 cups Unbleached All-purpose White flour
- * 1 teaspoon Salt
- * 1/4 cup Olive oil
- * 2 packages Dry yeast
- * 1 1/2 cup Warm water
- * 2 teaspoons Light brown sugar

Directions:

Measure 1/2 cup warm water (110 F) into 2 cup container and stir in the brown sugar. (Make sure water is warm, not hot - too hot will kill the yeast). Dissolve the 2 packages of dried yeast in the water and set it aside for 5 minutes. Will become frothy. (about 2 cups worth!)

Sift 4 cups of the flour and the salt into a large mixing bowl. Make a depression in the middle of the flour and pour in 3/4 of the olive oil and 1 cup of warm water. When the yeast is ready, add it also.

Dust your kneading surface with flour, then mix the ingredients in the bowl with your hands. Place dough ball on the floured surface and knead from 8 to 10 minutes. Add flour to the kneading surface if the dough is too sticky or wet. Eventually the dough will become elastic.

Rub the insides of a clean bowl with the remaining olive oil and place the dough in it, coating the dough with olive oil by turning it in the bowl. Cover with a clean cloth and let rise in a warm, draft-free place until double in size, 1 1/2 hours to 2 hours. An oven with the light on or a lit burner pilot will provide suitable heat for rising dough. When your dough has risen, divide into two halves, then roll each out on floured surface. A round shape may be cut out with table knife using 12" bowl or plate as template.

Basic Pizza Dough III

Ingredients:

- * 3 1/4 cups unbleached flour
- * 2 teaspoons salt
- * 1 cup warm water
- * 1 envelope active dry yeast
- * 3 tablespoons olive oil

Directions:

In a bowl, combine the flour and salt, and mix thoroughly. In a separate stainless steel bowl, combine the water and yeast, and using a whisk, add 2 tablespoons of oil. Let rest for 5 minutes. Pour the water into the center of the flour, and with a spatula, stir to combine well into a sticky mass.

Pour this mass out onto a lightly floured surface and begin to knead the dough by working the dough with the heel of the palm of your hand. Push outward and pull the inside edge over the top. Repeating the process over again to create a smooth ball of dough free of stickiness. Place the ball of dough into a clean stainless steel bowl that has been brushed with the remaining 1 tablespoon of olive oil. Cover with a clean cloth and let rise at room temperature for 1 1/2 hours or until it has doubled in size.

When the dough has risen, it can be divided in half and the two pieces formed into two balls which will later be patted into the traditional pizza shape.

Pizza Recipes

Classic Pizza Crust

Ingredients:

- * 1 package active dry yeast
- * 2 1/2 cups sifted flour
- * 1 teaspoon salt
- * 1 cup warm water
- * 1 tablespoon cooking oil

Directions:

In a large mixing bowl, combine the yeast, 1 cup of flour, and the salt. Mix. Next, add the water and oil. Beat on low speed for 30 seconds. Scrape the sides of the bowl and continue to beat on high speed for 3 minutes. By hand, stir in enough flour to make the dough stiff. Knead until smooth which can take up to 10 minutes. Place in a well greased bowl and turn the dough until it is lightly greased.

Cover and let rise for about 1 1/2 hours or until the dough has doubled in size. Punch it down and chill for 2 hours. Cut the dough in half. On a floured surface, roll the halves into 12 inch circle and about 1/8 inch thick. Brush the surfaces of the dough with olive oil and add the toppings of your choice. Use your pizza peel to slide onto your pizza stone and cook at 425* for 25 minutes.

Pizza Recipes

Easy Pizza Dough

Ingredients:

- * 3 1/2 cups unbleached, all-purpose flour
- * 2 packages dry active yeast
- * 1 teaspoon salt
- * 1/2 teaspoon sugar
- * 1 1/2 cup lukewarm water from the tap
- * 1/2 teaspoon olive oil
- * Flour, for the work surface
- * Cornmeal, to dust

Directions:

Preheat oven to 500 degrees F. one hour before cooking, setting pizza stone on bottom rack.

In a mixing bowl fitted with a dough hook, place flour, yeast, salt and sugar. While mixer is running, gradually add water and knead on low speed until dough is firm and smooth, about 10 minutes. Turn machine off. Pour oil down inside of bowl. Turn on low once more for 15 seconds to coat inside of bowl and all surfaces of dough with the oil. Cover bowl with plastic wrap. Let dough rise in warm spot until doubled in bulk, about 2 hours.

Punch dough down, cut in half. Place half of the dough on generously floured work surface. By hand, form dough loosely into a ball and stretch into a circle. Using floured rolling pin, roll dough into large circle until very thin. Don't worry if your circle isn't perfect and if you get a hole just pinch the edges back together. To prevent dough from sticking to counter, turn over the dough and sprinkle with flour. Also, flour the counter top and rolling pin as needed.

Sprinkle pizza peel generously with cornmeal. Transfer dough to pizza peel. Add toppings. Slide dough onto pizza stone and bake 10 to 12 minutes or until golden. Roll out remaining dough and top with desired toppings or freeze in freezer bags.

Heart Shaped Pizza

Ingredients:

- * 1 cup water
- * 2 tablespoons milk
- * 2 teaspoons sugar
- * 1 1/4 teaspoon salt
- * 1 tablespoon shortening
- * 1 tablespoon olive oil
- * 1 tablespoon durum semolina (or corn meal)
- * 1 cup unbleached all-purpose flour
- * 2 cups unbleached bread flour
- * 1 1/4 teaspoon yeast

Directions:

Place water, milk, sugar, salt, shortening and olive oil in bowl of food processor and pulse to dissolve sugar and salt.

Add yeast, semolina or corn meal, bread flour and all purpose flour. Process until a soft ball forms. Remove from machine and allow to rest, covered with a towel, about 45 minutes.

OR to make by hand: Use only all-purpose flour. Place water, milk, sugar, salt, shortening and olive oil in bowl and dissolve sugar and salt. Stir in yeast, semolina or corn meal, all purpose flour and knead to form a soft, but not-too sticky dough (8-10 minutes). Allow to rest, covered with a towel about 45 minutes.

Deflate dough very gently before using and allow it to rest 15 minutes more before using in a . You may refrigerate dough in an oiled plastic bag for up to two days.

Shape dough into a heart. Top with your favorite sauce and toppings. Bake in a hot oven 425 - 450°F. for 15 - 20 minutes.

Pizza Recipes

Herb Pizza Dough

Ingredients:

- * 1 package Active Dry Yeast
- * 1 teaspoon Sugar
- * 7/8 cup Warm Water -- 110 degrees
- * 1/4 cup Italian Seasoning
- * 2 1/4 cups Flour
- * 1 tablespoon Flour
- * 1/2 teaspoon Salt
- * 1 tablespoon Garlic Olive Oil -- as needed
- * Oil And Cornmeal For Pan

Directions:

Stir together the yeast, sugar and warm water. Let stand until foamy, about 10 minutes. In the work bowl of a food processor fitted with the steel blade, chop the herbs. Turn off machine. Add flour and salt.

Turn the machine on and off a couple of times. While the machine is running, add yeast. Process until the dough forms a ball at the side of the bowl. Add garlic olive oil and process for 30 to 40 seconds more.

Transfer dough to a bowl that has been oiled with olive oil. Turn the dough until the entire surface has been coated with the oil. Cover bowl with a damp towel and allow to rise in a warm draft free place for 1 hour or until doubled.

Roll out on a lightly floured surface and if dough is too elastic, try tossing it from hand to hand to flatten it out. Flour the pizza stone and sprinkle with cornmeal. Trim the dough's edges and place onto pizza stone. Bake for 10 minutes @ 425 degrees.

Remove from oven, lightly brush the crust with a little more oil. Top as desired. Makes enough dough for one 12" crust.

Pizza Recipes

New York Style Pizza Dough

Ingredients:

- * 1 1/2 cup warm water
- * 2 1/2 teaspoons granulated sugar
- * 2 1/2 teaspoons salt
- * 1 tablespoon olive oil
- * 4 1/2 cups all-purpose flour
- * 1/2 teaspoon active dry yeast
- * 1/2 cup cornmeal
- * sauce, cheese, and toppings of your choice

Directions:

Preheat a pizza stone in the oven at 500 degrees F for one hour. In a large bowl, dissolve sugar and salt in water. Add oil and flour to bowl and stir with heavy spoon for 1 minute. Turn dough out onto a lightly floured surface and press into a circle. Sprinkle yeast evenly over dough and knead for 12 minutes.

Divide dough into portions: 4 equal portions for calzones, 3 equal portions for 8" pizzas, 2 equal portions for 12" pizzas. Place dough balls in a bowl, cover with plastic wrap, and allow to rise for 1 1/2 hours in a warm location. Place a dough ball on a lightly floured surface and sprinkle a light coating of flour on top.

Working from the edges to the center, press dough into a circle. Coat a large cutting board with cornmeal and place the flattened dough onto the cornmeal. Spread sauce over crust and top with cheese and desired toppings. Gently shake the cutting board from side to side, assuring it isn't sticking to the board. For a calzone, fold the crust over in half. Slide the pizza/calzone from the cutting board directly onto the stone in the oven. Bake in 500 degree oven for 20-25 minutes, until crust is golden.

Pizza Recipes

Pizza Dough And Sauce

Ingredients:

Pizza Dough

- * 3/4 tablespoon yeast
- * 1 1/2 cup water
- * 1 1/2 teaspoon salt
- * 3 tablespoons oil
- * 4 cups flour

Pizza Sauce

- * 6 ounces can tomato paste
- * 1/2 cup wine or water
- * 1 teaspoon oregano
- * 1 teaspoon salt
- * 1 tablespoon sugar
- * 1 tablespoon vegetable oil or olive oil
- * 1 1/2 tablespoon parmesan cheese

Directions:

Dissolve yeast in water (You can add a pinch of sugar). Stir in salt, oil and half of flour. Gradually add remaining flour, mixing well. Knead 8-10 minutes or until smooth and elastic. Place in greased bowl and let rise until double (1/2-1 hour). Punch down and let rise again until double.

Punch down and divide. Pan out on pizza stone. Top with pizza sauce & toppings. Bake at 400 for 20-25 minutes.

Pizza Sauce: Mix all ingredients together, blending well (You can also add a few sprinkles of garlic powder if you want).

Top with meats, cheese and other toppings.

Polenta Pizza Crust

Ingredients:

- * 1 tablespoon Active dry yeast
- * 1 tablespoon Barley malt extract
- * 1 cup warm water
- * 3/4 cup semolina
- * 1 cup unbleached all purpose flour
- * 3/4 cup polenta/corn meal
- * 1 teaspoon salt
- * 3 tablespoons extra virgin olive oil

Directions:

In a large bowl or electric mixer, dissolve the yeast and barley malt in warm water. Add the semolina, flour, polenta, salt, and olive oil. Combine well. Knead the dough until it is shiny and smooth, adding flour as needed.. Place the dough in a lightly oiled bowl, cover with plastic wrap and let rise until doubled, about 2 hours.

When dough has risen, punch down and roll out to a large circle and transfer to pizza stone. Top with any preferred topping and bake in a preheated 425F oven for 20 - 25 minutes. This is good topped with roasted veggies.

Pizza Recipes

Thin Crust Pizza Dough

Ingredients:

- * 3 cups bread flour
- * 7/8 cup warm water
- * 1 tablespoon vegetable shortening (Crisco)
- * 1 teaspoon active dry yeast
- * 1 teaspoon salt
- * 1/2 teaspoon sugar

Directions:

In a heavy-duty stand mixer fitted with dough hook, add the water, shortening, yeast, and sugar. Mix thoroughly until yeast has fully dissolved. Add flour and salt. Mix on low until most of the flour and water has mixed, then continue kneading for 10 minutes. The dough will be loose and scrappy at first and will eventually form a cohesive ball. There should be no raw flour or crumbs remaining in the bowl.

The dough will be somewhat dry and dense. Place the dough ball into a large bowl and cover tightly with plastic wrap. Let the dough rise for 24 hours in the refrigerator before using. Please note that I cannot over-emphasize the importance of a 24-hour rising time since it is absolutely essential so that the dough will develop its signature texture and, more importantly, its unique flavor! Do not skip this step!

Preheat your pizza stone in the oven to 500 degrees F about one hour before you plan to bake the pizza. Turn the dough out onto a large surface and dust with flour. Using a heavy rolling pin, roll the dough out very thinly to form a 24-inch or larger circle. Place the dough on a dusted pizza-peel, dock, and fold the edge over 1-inch all the way around and pinch it up to form a raised lip or rim.

Next, precook the crust for 4 minutes before adding any sauce or toppings. Remove the crust from the oven and pop any large air pockets that may have formed.

Add your sauce, shredded mozzarella cheese, and your favorite toppings. Continue baking for about 10 to 15 minutes. Remove the pizza from the oven and slide pizza from peel onto a large wire cooling rack or cutting board. Allow to cool for 5 minutes before transferring to a serving pan. This step allows the crust to stay crisp while it cools, otherwise the trapped steam will soften the crust. Let cool.

PIZZA SAUCE RECIPES

Pizza Recipes

Authentic Homemade Pizza Sauce

Ingredients:

- * 1 medium onion, finely chopped
- * 2 tablespoons olive oil
- * 500 grams can whole/chopped Italian plum tomatoes
- * 2 teaspoons concentrated tomato puree
- * 1 tablespoon white wine vinegar
- * 3 teaspoons sugar

Directions:

In a large saucepan, gently sauté the onion in the oil until transparent. Add the tomatoes and bring to the boil. Once simmering, add the tomato puree, the vinegar and sugar. Simmer for a full hour, using a wooden spoon to break up any tomato pieces. If the sauce still has pieces of tomato, pass through a sieve before bottling and storing in the refrigerator for up to two weeks. Spread thinly on pizza, use over pasta with a grated, strong, hard cheese, or use as a base for more complex meat sauces for pasta.

Pizza Recipes

Basic Pizza Sauce

Ingredients:

- * 35 ounces canned whole tomatoes
- * 1 teaspoon basil
- * 1 clove garlic, peeled & crushed
- * 2 tablespoons tomato paste
- * salt and pepper -- to taste

Directions:

Pour the contents of the tomato can into a 2-quart, heavy non-aluminum saucepan and coarsely crush the tomatoes with a fork. Add the herbs, garlic, tomato paste, salt, and pepper. Bring to a bubble over medium heat, stirring to mix the seasonings.

As soon as the sauce begins to bubble, turn the heat to low and maintain the sauce at a gentle simmer. Cook, uncovered, stirring from time to time, for a minimum of 15 minutes and a maximum of 1 hour.

Pizza Recipes

Firehouse Pizza Sauce

Ingredients:

- * 1 (6 ounce) can tomato paste
- * 3/4 cup warm water (110 degrees F/45 degrees C)
- * 3 tablespoons grated Parmesan cheese
- * 1 teaspoon minced garlic
- * 1 tablespoon Honey or Splenda if you would like low carb
- * 1 teaspoon anchovy paste (optional)
- * 3/4 teaspoon onion powder
- * 1/4 teaspoon dried oregano
- * 1/4 teaspoon dried marjoram
- * 1/4 teaspoon dried basil
- * 1/4 teaspoon ground black pepper
- * 1/8 teaspoon cayenne pepper
- * 1/8 teaspoon dried red pepper flakes
- * Salt to taste

Directions:

In a small bowl, combine tomato paste, water, Parmesan cheese, garlic, Splenda, anchovy paste, onion powder, oregano, marjoram, basil, ground black pepper, cayenne pepper, red pepper flakes and salt; mix together, breaking up any clumps of cheese. Sauce should sit for 30 minutes to blend. spread over pizza dough and prepare pizza as desired.

Pizza Recipes

Pizza Sauce

Ingredients:

- * 1/2 onion, minced
- * 1 or more cloves garlic, finely minced
- * 2 tablespoons olive or vegetable oil (more if needed)
- * 1 can tomato sauce (16 oz.)
- * 1 can tomato paste (6 oz.)
- * 2 teaspoons sugar (optional) it takes out the bitterness of the tomato
- * 1 teaspoon basil - dried
- * 1 teaspoon oregano - dried
- * 1/2 teaspoon salt

Directions:

Mince onion and garlic. Sauté in olive oil until onion is clear and tender. Add rest of the ingredients to skillet and simmer for 15-20 minutes. Makes enough sauce for 2 pizzas. Also makes a nice sauce for breadsticks and calzones.

Pizza Recipes

Pizza Sauce II

Ingredients:

- * 1 can (15 oz.) tomato sauce
- * 1 tablespoon oregano
- * 1 tablespoon basil
- * 1 teaspoon garlic powder
- * 1/2 teaspoon onion powder
- * 2 tablespoons brown sugar, if desired
- * 1 teaspoon salt
- * 1/2 teaspoon pepper

Directions:

Combine ingredients in a small saucepan and cook over low heat. Spread on two pizza crusts; top with favorite toppings.

Pizza Recipes

Pizza Sauce III

Ingredients:

- * 1 large onion
- * 2 cloves garlic
- * 1 teaspoon tomato puree (tomato paste)
- * 1 can (14 oz size) chopped tomatoes
- * Seasoning

Directions:

Chop onion and garlic, microwave for five minutes (omit this step if you don't have a microwave; it isn't essential but it makes the sauce quicker to cook).

Transfer to saucepan, add tomato puree and stir. Add tinned tomatoes. Season, bring to boil, and simmer for about 15-20 minutes until it has reduced to a jammy consistency. For seasoning, use salt, freshly milled black pepper, Worcestershire sauce and some sort of herbs; fresh basil or dried Italian seasoning also add a great flavor.

Pizza Recipes

South Beach Diet Simple Pizza Sauce

Ingredients:

- * 1 tablespoon tomato paste
- * 1 cup tomato puree
- * 1/8 teaspoon crushed red pepper flakes
- * 2 teaspoons dried oregano
- * 2 teaspoons dried basil
- * 2 teaspoons dried thyme

Directions:

Combine all in small saucepan and cook over low heat for 15 minutes, or until sauce thickens. **White Pizza Sauce**

Ingredients:

- * 6 tablespoons butter
- * 6 tablespoons olive oil
- * 2 tablespoons white wine
- * 1 teaspoon rosemary
- * 1 teaspoon basil
- * 2 cloves garlic; minced

Directions:

Sauté garlic in butter and olive oil. Add all other ingredients and simmer for 15 minutes. **White Pizza Sauce II**

Ingredients:

- * 1/3 cup flour
- * 3/4 teaspoon salt
- * 1/8 teaspoon pepper
- * 1/8 teaspoon paprika
- * 1/8 teaspoon onion powder
- * 2 cups milk
- * 1 tablespoon butter

Directions:

Put flour, salt, pepper, paprika, and onion powder in a saucepan. Gradually whisk in milk until no lumps remain. Heat and stir until boiling and thickened. Stir in butter until melted. Spread on pizza crust; top with favorite toppings. Great with grilled chicken strips on top!

PIZZA RECIPES

Alsatian Bacon and Fresh Cheese Tart

Ingredients:

1 package active dry yeast
1/2 cup warm water
4 cups bread flour, plus flour for dusting
1 1/2 cup cold water
1 tablespoon kosher salt
oil, for bowl
1/4 pound slab bacon, cubed
1 tablespoon olive oil
1 1/2 cup thinly sliced yellow onions
3 tablespoons yellow cornmeal, for dusting pan
1 large egg
1 tablespoon all-purpose flour
1/4 cup grated Gruyere cheese
2 tablespoons water
Fromage Blanc

3/4 cup whole milk ricotta cheese
3 tablespoons plain yogurt
pinch salt

Directions:

The flammekueche, or "flaming tart," is the Alsatian version of pizza. Throughout the region, you'll find rustic restaurants that make a specialty of the dish. The floppy tarts are brought out from the wood-burning oven on a wooden peel, slid directly onto the table, and devoured while they are almost too hot to handle.

Preheat oven and pizza stone to 425 F. In a large mixing bowl, combine yeast and the warm water. Let stand for 5 minutes. Stir with a fork to blend. Add 1/2 cup of the bread flour and blend well. Cover and let stand 45 minutes. Add the cold water and salt. Begin adding bread flour 1 cup at a time, stirring well after each addition. When dough becomes too stiff to stir, transfer to a lightly floured surface and knead until smooth and shiny (7 to 10 minutes).

Place in a lightly oiled bowl and turn to coat dough with oil. Cover and let rise until doubled in bulk, about 1 3/4 hours. In a medium skillet over moderate heat, render bacon in olive oil until bacon fat is melted and bacon is browned. Transfer bacon to a plate with slotted spoon and add onion to skillet. Sauté until slightly softened (about 5 minutes) and then cool to room temperature.

Dust pizza stone with cornmeal. Whisk together Fromage Blanc, egg, and 1 Tbsp flour. Punch down dough and roll into as large a circle or rectangle as will fit on the stone. Transfer to stone using pizza peel. Spread with Fromage Blanc mixture to within 3/4 inch of edge. Top with onions and rendered bacon and sprinkle with grated cheese. Brush edge of dough with the 2 Tbsp water. Bake until golden brown (15 to 20 minutes).

Pizza Recipes

Pizza Recipes

Artichoke Turkey Pizza

Ingredients:

- * 1 baked thin Italian pizza crust (12 inch size)
- * 1 1/2 cup shredded Mozzarella cheese
- * 1 can (14.5 ounce size) diced tomatoes with basil, garlic, and oregano, drained
- * 1 cup chopped cooked turkey
- * 1 can (14 ounce size) artichoke hearts, drained, coarsely chopped
- * 1 can (2.25 ounce size) sliced black olives, drained
- * 1/2 cup shredded Parmesan cheese

Directions:

Preheat oven and pizza stone to 450 degrees F.

Place crust on floured stone. Sprinkle with mozzarella cheese. Top with tomatoes, turkey, artichokes, olives, and Parmesan cheese. Bake 10 minutes, or until cheese is melted.

Bacon Cheeseburger Pizza

Ingredients:

- * 1/2 pound ground beef
- * 1 small onion, chopped
- * 1 pre-baked Italian bread shell crust
- * 8 ounces can pizza sauce
- * 6 bacon strips, cooked and crumbled
- * 20 dill pickle coin slices
- * 2 cups shredded mozzarella cheese
- * 2 cups shredded cheddar cheese
- * 1 teaspoon pizza or Italian seasonings

Directions:

Preheat oven and pizza stone to 450 degrees F. In a skillet, cook beef and onion until meat is no longer pink and drain then set aside. Place crust onto a floured surface. Spread sauce, top with beef mixture, bacon, pickles and cheeses; sprinkle with seasonings. Bake on pizza stone for 10 minutes or until cheeses have melted. Cut into slices and serve.

Pizza Recipes

Beer Pizza

Ingredients:

- * 1 tablespoon olive oil
- * 1/2 pound pepperoni sausage -- diced
- * 1 pound bacon -- diced
- * 1 can sliced mushrooms (4 ounce size) drained
- * 1 onion -- chopped
- * 1 green bell pepper -- chopped
- * 1 can tomato sauce (28 ounce size)
- * 1 cup beer
- * 1 clove garlic -- minced
- * 1 teaspoon dried oregano
- * 1/2 teaspoon dried thyme
- * 1/2 teaspoon salt
- * 2 unbaked pizza crusts
- * 8 ounces shredded mozzarella cheese

Directions:

Preheat oven and pizza stone to 450 degrees F.

Heat the oil in a skillet over medium heat, and sauté the pepperoni and bacon until evenly browned. Mix in the mushrooms, onion, and green pepper. Cook and stir about 5 minutes, until tender.

In a medium saucepan over medium heat, mix the ingredients from the skillet with the tomato sauce and beer. Season with garlic, oregano, thyme, and salt. Allow the mixture to simmer for about 15 minutes, until slightly thickened. Spread over the pizza crusts, and top with cheese.

Bake 20 to 25 minutes in the preheated oven, until the cheese is melted and the crust is golden brown.

Pizza Recipes

Bertucci's Nolio Pizza

Ingredients:

- * 1 medium yellow onion
- * 1 teaspoon white pepper
- * 1 cup heavy cream
- * 1/2 lemon
- * 1 1/2 cup shredded prosciutto
- * 1 1/2 cup shredded mozzarella cheese
- * 1 package Pillsbury pizza dough (or home made).
- * Olive oil.

Directions:

Preheat oven and pizza stone to 400 degrees F.

Boil heavy cream until thickened. Add white pepper and the juice from a half of a lemon. Slice onion very thinly into rings. Sauté onion rings in olive oil until they are starting to get brown.

Assemble pizza as follows:

Unroll pizza dough onto floured surface. Add cheese, then prosciutto. Add the cream mixture at a time to the pizza, a tablespoon at a time, forming little puddles spread around the pizza. Drain the onions and put them on last. They will continue to caramelize as the pizza bakes. Transfer to pizza stone. Bake 8-10 minutes. Don't over bake; you don't want to "dry out" the pizza.

Pizza Recipes

BLT Pizza

Ingredients:

- * 1 Italian bread shell (12 in. size)
- * 1/3 cup Mayonnaise
- * 4 plum tomatoes sliced
- * 1/2 cup Shredded Mozzarella Cheese
- * 8 slices Bacon, cut into quarters, cooked
- * 1 cup torn romaine lettuce

Directions:

Preheat oven and pizza stone to 450 degrees F. Spread bread shell with mayo; layer with tomatoes, cheese and bacon.

Bake on pizza stone for 15 to 17 minutes or until cheese melts. Top with lettuce and cut into wedges.

Broccoli Turkey Pizza

Ingredients:

- * 1/3 cup low fat mayonnaise
- * 1 tablespoon Dijonnaise mustard
- * 1/2 teaspoon pepper
- * 2 1/2 cups chopped fresh or thawed frozen broccoli
- * 2 cups cubed cooked turkey
- * 1 cup shredded Cheddar cheese
- * 1 (12 inch size) round Boboli or other crust

Directions:

Preheat oven and pizza stone to 425 degrees F. In medium bowl, combine mayonnaise, Dijonnaise and pepper. Stir in broccoli, turkey and cheese. Spread turkey mixture on crust and bake on pizza stone for 12 minutes or until lightly browned.

Canadian Bacon Pizza

Ingredients:

- * 1 (12 inch) pizza crust -- unbaked
- * 1 cup pizza sauce
- * 2/3 cup shredded mozzarella cheese
- * 6 ounces Canadian bacon -- cut in bits
- * 1/2 cup thinly sliced fresh mushrooms
- * 1 small green or red bell pepper -- cut in rings
- * 1/2 teaspoon crushed dried oregano
- * 1/2 teaspoon crushed dried basil
- * crushed red pepper flakes

Directions:

Preheat oven and pizza stone to 450 degrees F. Place the unbaked pizza crust on a floured pizza stone. Spread the pizza sauce over the crust, leaving a 1-inch border around the rim. Sprinkle with half of the cheese. Arrange the Canadian bacon on top of the cheese, covering evenly. Top with mushroom slices and bell pepper rings.

Sprinkle evenly with oregano, basil, and red pepper flakes. Top with remaining cheese. Bake for 13 to 15 minutes, until the crust is crisp and the cheese is melted and browned.

Caramelized Pear, Blue Cheese and Bacon Pizza

Ingredients:

- * 2 tablespoons butter
- * 2 medium pears, cored, each cut into 12 lengthwise slices
- * 2 tablespoons firmly packed brown sugar
- * 4 individual pizza crusts (8 inch)
- * 1/2 cup Alfredo sauce
- * 1 cup shredded mozzarella cheese
- * 3/4 cup crumbled blue cheese
- * 3/4 cup bacon bits (real)

Directions:

Preheat oven and pizza stone to 425 degrees F. Melt butter in medium skillet on medium heat. Add pears; sprinkle evenly with brown sugar. Cook 2 to 3 minutes or until sugar is melted and pears are evenly coated, stirring occasionally. Remove skillet from heat; set aside.

Spread each pizza crust with 2 Tbsp. Alfredo sauce; top each with layers of 1/4 cup of the mozzarella cheese, 3 Tbsp. of the blue cheese, 3 Tbsp. of the bacon and 6 pear slices. Using pizza peel, place on pizza stone.

Bake for 6 to 8 minutes or until topping is golden and bubbly. Repeat for each pizza.

Pizza Recipes

Caramelized Onion Pizza With Fontina And Pancetta

Ingredients:

Pizza Dough

- * 1 cup warm water (105 degrees)
- * 1 1/4 ounce packet yeast
- * 3 cups all-purpose flour
- * 1 teaspoon salt
- * 1 teaspoon sugar
- * 2 tablespoons olive oil

Caramelized Onions

- * 2 onions
- * 2 teaspoons olive oil
- * 1 1/2 teaspoon salt
- * 1 1/2 cup coarsely grated fontina
- * 6 slices pancetta, cooked until crisp
- * 1 clove garlic, cut in half
- * 1 drizzle of olive oil
- * salt and pepper to taste

Directions:

Make the dough:

Pour the water into a large bowl. Sprinkle in the yeast and sugar, and stir to dissolve. Let it stand until the mixture begins to bubble. This should take about 5 minutes. If the mixture doesn't bubble, start it over with another packet of yeast.

Stir in 1 cup of flour, the salt, and 1 tablespoon olive oil. Mix with a wooden spoon until thoroughly incorporated. Add the remaining flour 1/2 cup at a time, mixing after each addition.

On a lightly floured surface knead dough until smooth and elastic, about 10 minutes. Oil a large bowl with the remaining olive oil. Place dough in oiled bowl, cover with plastic wrap and a warm dish towel, and let the dough rise in a warm place until doubled in bulk. This will take 1 to 1 1/2 hours.

Punch down the dough, and return it to the floured surface. Divide dough into two balls and cover each with plastic wrap, leaving room for expansion. Allow to double in size again.

Caramelized Onions: Heat oil in large nonstick sauté pan over medium heat. Add thinly sliced onions and season with salt; sauté 5 minutes. Reduce heat to medium-low. Stir frequently to get an even color. Cook until very tender and a rich golden color develops, about 20 minutes longer. Cool slightly.

Pizza Recipes

Preheat oven to and pizza stone at 475 degrees F. Roll out two dough disks on lightly floured surface to 8-inch rounds. Sprinkle pizza stone with cornmeal. Rub a generous drizzle of olive oil on dough. Rub raw garlic clove all over dough. Top with fontina, caramelized onions, and pancetta. Season with salt and pepper.

Bake pizza for 10-12 minutes, until bubbling and crisp. Repeat for second pizza.

Pizza Recipes

Cheese Steak Pizza

Ingredients:

- * 1 prepared pizza crust (12 inch)
- * 1/2 cup barbecue sauce or pizza sauce
- * 1 package (6 oz.) Grilled Beef Steak Strips
- * 2 cups Shredded Cheese
- * Sliced green pepper and onion

Directions:

Preheat oven and pizza stone to 450 degrees F. Spread pizza crust with barbecue sauce. Top with beef steak strips, cheese, green pepper, and onion.

Transfer to pizza stone. Bake for 8 to 10 minutes or until cheese is melted.

Pizza Recipes

Cheesy BLT Pizza

Ingredients:

- * 1 (10 oz. size) thin pre-baked pizza shell
- * 4 ounces cream cheese, softened
- * 3/4 teaspoon Italian seasoning
- * 1/4 teaspoon freshly ground pepper
- * 2 cups shredded leaf lettuce
- * 1 cup finely shredded Co-Jack cheese
- * 3/4 cup chopped fresh tomato
- * 7 slices bacon, cooked until crisp, chopped
- * olives, sliced (optional)

Directions:

Preheat oven and pizza stone to 400 degrees. Place pizza shell on stone. Heat in oven 5 minutes or until slightly crisp. Remove from oven and let cool slightly.

Combine cream cheese, Italian seasoning and pepper. Spread on pizza shell to within 1/2 inch of edge. Sprinkle with lettuce, Co-Jack cheese, tomato and bacon. Top with sliced olives if desired. Cut pizza into wedges and serve.

Pizza Recipes

Chicago Pan Pizza

Ingredients:

- * 2 cups warm water
- * 2 packages dry yeast
- * 1/2 cup oil
- * 4 tablespoons of olive oil
- * 3 cups of flour
- * 1/2 cup of cornmeal (optional)
- * Mozzarella cheese (slices or shredded)
- * Tomato sauce

Toppings:

- * Chopped garlic
- * green peppers
- * sliced pepperoni
- * Italian sweet sausage
- * sliced mushrooms
- * chopped onions

Directions:

Preheat pizza stone in oven to 475 degrees F. Mix the above ingredients for 10 minutes in a strong mixer or knead by hand. Now add 2 1/2 cups of flour. Mix for 15 minutes in a strong mixer with a dough hook or by hand. Now the dough must rise. The dough should be in a large bowl in a warm place, covered with a dish towel.

If it is not warm in the kitchen, turn the oven on to the lowest setting, (no more than 100) and let the dough rise in the bowl in the oven, covered by the towel. Let rise for the first time (about an hour) and punch down the dough. Let rise again, punch down and use. Push the dough out flat with your fingers on floured pizza stone.

Cover with mozzarella cheese. Cover with tomato sauce with Italian herbs and spices added. Cover with chopped garlic, green peppers, sliced pepperoni, Italian sweet sausage, sliced mushrooms, chopped onions or whatever to taste. Sprinkle with grated Romano or Parmesan cheese. Cook in oven at 475 degrees F until done, about 15 to 20 minutes depending on toppings and thickness of crust and how crispy you want it cooked.

Pizza Recipes

Ciro's Pizza

Ingredients:

- * 1/2 pound flour
- * 1/2 ounce bakers yeast
- * 1 tablespoon water to blend yeast
- * 1 tablespoon olive oil, plus extra to dampen pizza at end
- * Salt and pepper
- * 1 egg
- * 1/4 cup hot water
- * 2 cans (1 pound 12-ounce) fresh egg-shaped tomatoes, skinned, seeded and roughly chopped
- * 2 teaspoons capers
- * 1/2 small tin anchovies in oil, drained
- * 5 slices mozzarella cheese
- * 10 black olive halves
- * 1 sprig oregano
- * 1 small garlic clove, finely sliced
- * Freshly ground black pepper, for garnish

Directions:

Place the flour in a bowl. Make a well in the center, add the yeast mixed to a paste with water and then the olive oil, salt, pepper and egg. Mix together and then thin paste with hot water until it resembles chewing gum and comes away from the hands.

Knead for about 3 minutes until it no longer sticks to hands. Shape dough into a ball, cover with a bowl and allow to stand 30 minutes. Knead again and then pick up the dough and pull it out with the fingers, turning it around.

Place pizza stone in oven and preheat to 500 degrees F. Place the dough onto the peel, spreading it out to form 12 inch diameter round shape. The edge should be a little thicker than the center. Garnish with tomatoes, capers, anchovies, mozzarella cheese, black olive halves, oregano leaves, garlic and pepper.

Sprinkle with oil and place onto the pizza stone for 20 minutes. Place on serving dish.

Pizza Recipes

Club Pizza

Ingredients:

- * 1 pre-baked thin Italian pizza crust
- * 10 ounces prepared Alfredo sauce
- * 10 ounces chopped frozen spinach -- thawed and drained
- * 1 cup cubed cooked chicken
- * 1 cup chopped tomato
- * 6 slices bacon -- cooked and crumbled

Directions:

Heat oven and pizza stone to 450 degrees F. Place pizza crust on a floured peel. Spread crust with Alfredo sauce.

Top with spinach, chicken, tomato and bacon. Place on stone and bake at 450 degrees F for 8 to 10 minutes or until thoroughly heated.

Pizza Recipes

Corn Bread Pizza Wheels

Ingredients:

- * 1 pound ground beef
- * 1 can (16 ounce size) kidney beans, rinsed and drained
- * 1 can (8 ounce size) tomato sauce
- * 4 teaspoons chili powder
- * 1 jar (4 ounce size) diced pimientos, drained
- * 1 can (4 ounce size) chopped green chilies, drained
- * 1 cup shredded cheddar cheese
- * 2 tablespoons cornmeal
- * 2 tubes (11-1/2 ounce size) refrigerated corn bread twists
- * Shredded lettuce, sliced tomatoes and sour cream

Directions:

In a skillet, cook the beef over medium heat until no longer pink; drain. Add the beans, tomato sauce and chili powder. Simmer, uncovered, until the liquid has evaporated. Remove from the heat and cool. Stir in the pimientos, chilies and cheese; set aside. Make each pizza separately.

Sprinkle your pizza stone with corn- meal. Pat the corn bread dough into a 14-in. circle on a floured cutting board. With a knife, cut a 7-in. X in the center of the dough. Cut another 7-in. X to form eight pie-shaped wedges in the center. Spoon the filling around the edge of dough. Fold points of dough over filling; tuck under ring and pinch to seal (filling will be visible).

Bake on pizza stone at 400 degrees F for 15-20 minutes or until golden brown. Fill center with lettuce, tomatoes and sour cream. Repeat for the second pizza.

Corn Tortilla Pizzas

Ingredients:

- * 1 1/4 pound ground beef
- * 1 small onion, chopped
- * 1/2 cup chopped green pepper
- * 3 cans (6 ounce size) tomato paste
- * 1 1/4 cup water
- * 1 cup salsa
- * 2 cups fresh or frozen corn
- * 1 1/2 cup chopped fresh tomatoes
- * 3/4 cup chopped ripe olives
- * 1 envelope taco seasoning
- * 3 teaspoons garlic powder
- * 1 1/2 teaspoon dried parsley flakes
- * 1/2 teaspoon dried oregano
- * 1/8 teaspoon salt
- * 1/4 teaspoon pepper
- * 32 corn or flour tortillas (6 inch size)
- * 8 cups shredded mozzarella cheese

Directions:

In a skillet, cook beef, onion and green pepper over med. heat until meat is no longer pink; drain. In a bowl, combine tomato paste and water until blended; add salsa. Stir into meat corn, tomatoes, olives and seasonings.

Place tortillas on floured pizza peel. Spread each with 1/4 cup meat mixture to within 1/2 inch of edge and sprinkle with 1/4 cup of cheese.

Bake on pizza stone at 375 degrees F for 5-7 minutes or until melted.

Pizza Recipes

Crazy Crust Pizza

Ingredients:

- * 1 cup flour
- * 3 eggs
- * 2/3 cup milk
- * 1/2 pound ground beef
- * 1/2 cup onions
- * Pizza sauce
- * Cheese
- * Pepperoni
- * Mushrooms
- * Bell pepper
- * Onions

Directions:

Mix flour, eggs and milk. Beat 2 to 3 minutes. Brown ground beef and onions. Dust pizza peel; pour flour mixture onto peel. Add meat and onions. Transfer to pizza stone and bake for 25 minutes at 425 degrees F. Remove from oven. Add sauce, cheese and remaining ingredients. Bake an additional 10 minutes.

Pizza Recipes

Fig and Prosciutto Pizza

Ingredients:

Dough

- * 1 package active dry yeast
- * 1 pinch of sugar
- * 3/4 cup warm water, no hotter than 110 (from the tap)
- * 3 cups all-purpose flour
- * 2 tablespoons olive oil
- * 2 teaspoons sea-salt
- * Olive oil for the resting bowl

Pizza

- * 1 pint fresh figs, stems removed, sliced to the thickness of a pea.
- * 1/2 pound Prosciutto
- * 1 tablespoon fennel seeds
- * Extra virgin olive oil
- * pizza dough (above)

Directions:

For Pizza Dough: Mix the yeast with the sugar and water for about seven to ten minutes. Put the yeast, sugar and water mixture in your stand up mixer, fitted with the dough hook. Add the flour, olive oil, and salt. Start the machine and let mix until a dough ball forms. Stop the machine and let the dough rest for three minutes. Pulse the machine three times. Flour the counter and put the dough on the floured surface. Knead for five minutes.

Coat a medium-sized bowl with some olive oil. Put the dough in the bowl, then turn the dough over, so that both sides are covered with a film of oil. Cover the bowl with plastic wrap. Put the bowl in a warm place for 2 hours so the dough can rise. After two hours, punch the dough in the middle to deflate. Put it on a floured counter. Cut the dough in half, and freeze one half for future use. Roll the other half into a ball and cover it with the bowl for thirty minutes.

For Fig and Prosciutto Pizza: Toast the fennel seeds in a hot, dry pan-about five minutes. Set aside. Heat your oven to 475 degrees F with a pizza stone on the highest rack. Cover it well with flour or cornmeal.

Roll out the dough to the size of the pizza stone. On a floured pizza peel, spread out a layer of prosciutto, then the figs, on the dough. Sprinkle the pizza with the toasted fennel. Transfer to the pizza stone.

Bake for five minutes or until the bottom of the crust is golden brown. Just before serving, put the pizza onto a cutting board. Drizzle it well with the extra virgin olive oil and cut it in to squares.

Pizza Recipes

Fresh Tomato and Basil Pizza

Ingredients:

- * 1 (12") Italian bread shell like Boboli
- * 1 tablespoon olive oil
- * 1/2 cup grated or shredded Parmesan cheese, divided
- * 3 plum tomatoes, sliced
- * 1/4 teaspoon ground black pepper
- * 2 tablespoons shredded fresh basil

Directions:

Preheat oven and pizza stone to 450 degrees F. Brush bread shell with olive oil. Sprinkle 1/4 cup of the cheese over the crust. Top with tomato slices and remaining 1/4 cup cheese. Sprinkle with pepper. Bake on stone for 8-10 minutes or until crust is crisp and cheese is melted. Sprinkle with basil before serving.

Gluten Free Rice Crust Pizza

Ingredients:

Crust

- * 2 1/2 cups cooked white rice
- * 1/4 cup mozzarella cheese, grated
- * 1 egg, lightly beaten
- * 1/4 cup onion, finely chopped
- * 1 clove garlic, minced
- * 1 teaspoon olive oil
- * 1 tablespoon butter, melted

Topping

- * 1 cup tomato sauce or pizza sauce
- * 1/2 teaspoon oregano or basil, dried
- * 3/4 cup mozzarella cheese, grated
- * 1/4 cup Parmesan or asiago cheese, grated

Directions:

Preheat oven and stone to 425 degrees F. Mix the first four ingredients thoroughly. Spread evenly on well-floured stone. Bake 15 minutes or until surface is lightly brown.

Sauté onion and garlic in the olive oil. Spread over the crust. Spread on the pizza sauce; add dry herbs if the sauce is bland. Sprinkle on the two kinds of cheese. Return to the oven and bake for 8-10 minutes until the sauce is bubbly and the cheese is melted.

Chicago-Style Deep-Dish Pizza

Ingredients:

- * 1 package rapid-rise active yeast (1/4 oz.)
- * 1 cup warm water, between 105-115°F
- * 1 teaspoon sugar
- * 1 teaspoon sugar
- * 2 1/2 cups flour
- * 1/2 cup yellow cornmeal
- * 1/4 cup olive oil
- * 1 pound shredded mozzarella cheese
- * 1 pound cooked Italian sausage, crumbled
- * 1 (28 oz.) can diced tomatoes, well drained
- * 1 teaspoon dried sweet basil
- * 1 teaspoon dried oregano
- * 1/2 cup grated Parmesan cheese

Directions:

In the mixing bowl add the warm water, yeast and sugar, stir with a whisk. Add 2 cups of the flour, salt, cornmeal and olive oil. Use the paddle and mix on speed 2 for 2 minutes.

Put on the dough hook and add the remaining flour. Knead on speed 2 until the dough clings to the hook, and then knead on speed 2 for 5 minutes longer. Place the dough in a greased bowl and cover. Let rise for 1 hour.

With floured hands press dough into shape onto well-floured pizza peel.

Cover the dough with the mozzarella, and then top with the sausage. Place the tomatoes over the sausage. Top with the basil, oregano and Parmesan cheese.

Transfer to pizza stone and bake in a 500°F oven for 15 minutes. Reduce the heat to 350°F and bake for 20 minutes, or until the crust is brown

Pizza Recipes

Golden Gate Pizza

Ingredients:

- * 1 (12- to 14-inch size) pizza crust
- * 1 cup Cheddar cheese, shredded
- * 1/2 pound fresh mozzarella (water packed), 1/4 inch slices
- * 1/2 cup prepared pizza sauce
- * 1 cup Italian salami, thinly sliced into rounds or strips
- * 1 cup pepperoni, thinly sliced into rounds or strips

Directions:

Preheat oven and pizza stone to 425 degrees F.

Spread the pizza sauce on partially baked crust. Sprinkle Cheddar evenly over the sauce. Arrange salami, sausage and pepperoni evenly over Cheddar. Top pizza with mozzarella slices.

Bake about 15 minutes, or until cheese is melted and the crust is crisp and golden.

Pizza Recipes

Hawthorne Lane`s Pepperoni Pizza

Ingredients:

- * 2 pc. Pizza dough (see below)
- * 1 teaspoon Virgin olive oil
- * 2 cups Whole milk mozzarella cheese, grated (loosely packed)
- * 1/2 cup Buffalo mozzarella, cubed into 1/2" pieces (about 4 oz.)
- * 1 Red bell pepper, roasted, peeled and sliced into 1/4" strips
- * 12 Kalamata olives
- * 2 tablespoons Grated Parmesan cheese
- * 2 ounces Gingrass Family Smoked Pepperoni, sliced very thinly (1/8" or less)
- * 2 tablespoons Chopped Italian parsley

Pizza Dough

- * 4 cups All purpose flour
- * 1 1/2 cup Warm water (about 90 F.)
- * 1 teaspoon Salt
- * 1 teaspoon Fresh yeast
- * 1 1/2 teaspoon Honey
- * 1 tablespoon Olive oil

Directions:

Preheat the oven and pizza stone to 500 F.

Roll and stretch the dough into roughly 10" rounds.

Sprinkle pizza peel with cornmeal and lay the doughs down on it. Brush the olive oil over the center of the dough then spread the mozzarella cheese evenly over the dough, leaving a half inch rim without cheese.

Arrange the cubed buffalo mozzarella, the olives and the roasted peppers over the cheese. Finally, slide the pizzas into the oven.

Bake for five minutes then remove from the oven and arrange the sliced pepperoni over the cheese and sprinkle the Parmesan over. Return to the oven and continue to bake for five more minutes or until the edge of the crust becomes golden brown and the cheese bubbles in the center. Remove from the oven and place on a cutting board. Sprinkle the chopped Italian parsley over and cut into six or eight pieces. Serve immediately.

Pizza Dough (makes doughs for six pizzas)

Combine the salt, flour and honey in an electric mixer and mix using the dough hook to distribute evenly.

Add the water and yeast and mix for two minutes on low speed to bring the dough together. Increase the speed to medium and mix for six minutes, pushing the dough back into the mixing bowl if it creeps up the side.

Add the olive oil and mix until the dough has absorbed to oil and comes back together.

Pizza Recipes

Turn out onto a lightly floured work surface and knead by hand to stiffen.
Form into a ball and allow to rest for 30 minutes under a damp cloth.
Scale into 4-1/2 oz. pieces then form into tight balls by rolling under your hand.

Heart Shaped Pizza

Ingredients:

- * 1 cup water
- * 2 tablespoons milk
- * 2 teaspoons sugar
- * 1 1/4 teaspoon salt
- * 1 tablespoon shortening
- * 1 tablespoon olive oil
- * 1 tablespoon durum semolina (or corn meal)
- * 1 cup unbleached all-purpose flour
- * 2 cups unbleached bread flour
- * 1 1/4 teaspoon yeast

Directions:

Place water, milk, sugar, salt, shortening and olive oil in bowl of food processor and pulse to dissolve sugar and salt.

Add yeast, corn meal, bread flour, and all purpose flour. Process until a soft ball forms. Remove from machine and allow to rest, covered with a towel, about 45 minutes.

OR to make by hand: Use only all-purpose flour. Place water, milk, sugar, salt, shortening and olive oil in bowl and dissolve sugar and salt. Stir in yeast, corn meal, all purpose flour and knead to form a soft, but not-too sticky dough (8-10 minutes). Allow to rest, covered with a towel about 45 minutes.

Deflate dough very gently before using and allow it to rest 15 minutes more before using in a . You may refrigerate dough in an oiled plastic bag for up to two days.

Shape dough into a heart. Top with your favorite sauce and toppings. Bake on pizza stone in a hot oven 425 - 450°F. for 15 - 20 minutes.

Heart Shaped Valentine Pizza

Ingredients:

- * 1 large Pizza shell; pre-baked (or focaccia)
- * 1/3 cup Pizza sauce
- * 1/3 cup Mozzarella or Jack cheese; grated
- * 12 large Shrimp; cooked
- * 1 medium Red Bell Pepper
- * 3 Pieces artichoke hearts; frozen and thawed, sliced
- * Olive oil
- * Minced Basil

Directions:

Trim the pizza shell or focaccia bread into heart shape, place on floured pizza peel. Spread pizza sauce on shell to near edge.

Sprinkle cheese over sauce, not quite to edge of sauce. Place shrimp, in pairs, tails touching, to make hearts, on top of cheese. Do the same with some slices of red bell pepper, using the top, where it curves, for the top of the heart. Put a few slices of artichoke heart here and there. drizzle a little olive oil over top. Sprinkle with minced basil (optional).

Bake on pizza stone at 375 degrees F until cheese melts. Serve hot.

Heart-Shaped Mozzarella and Fontina Pizza

Ingredients:

- * 1 (10 oz.) can refrigerated pizza crust
- * 4 teaspoons butter, divided
- * 1/2 red pepper, thinly sliced
- * 1 leek, cut into 1-inch strips
- * 1 boneless, skinless chicken breast half, cut into small cubes
- * 1/4 cup pesto
- * artichoke hearts, coarsely chopped, to taste
- * 4 ounces Fontina cheese, shredded
- * 1/2 cup mozzarella cheese, shredded
- * 1/2 teaspoon dried oregano

Directions:

Preheat oven and pizza stone to 425°F. Unroll refrigerated pizza dough into rectangle or square shape. Create a heart shape template out of paper towels or cardboard. Place template on dough and cut around heart shape using scissors. Place heart-shaped dough on greased cookie sheet and follow instructions on dough can for pre-baking pizza crust. Set crust aside.

Sauté red pepper and leeks in half of the butter until almost tender. Remove from skillet. Add chicken and other half of the butter to skillet and cook until chicken is done and lightly browned.

Spread pesto over pre-baked pizza crust. Top with sautéed leeks, red peppers, and chicken. Add artichoke hearts. Top with cheeses and bake on stone at 425°F. for 7 to 10 minutes. Sprinkle with oregano.

Pizza Recipes

Homemade Pizza

Ingredients:

Dough

- * 1 package Active Dry Yeast
- * 1 cup Warm Water (105 to 115 degrees)
- * 1 teaspoon Sugar
- * 1 teaspoon Salt
- * 2 tablespoons Oil
- * 2 1/2 cups Flour

Sauce

- * 1/2 cup chopped Onion
- * 1 (8-oz.) can Tomato Sauce
- * 1/4 teaspoon Salt
- * 1 1/8 teaspoon bottled Garlic, or more to taste
- * 1/8 teaspoon White Pepper

Meat And Vegetable Toppings

- * 1 cup sliced Pepperoni
- * 1 cup chopped Onions
- * 1 cup frozen Birdseye Stir-fried Peppers
- * 1 (4oz.) can sliced Mushrooms
- * 1 cup sliced Ripe Olives
- * 1 pound Sweet or Hot Italian Sausage, removed from casings

Directions:

Dough:

Dissolve yeast in warm water. Stir in remaining dough ingredients. Beat vigorously, about 20 strokes. Cover bowl, allow dough to rest about 15 minutes, or until you have prepared sauce.

Sauce:

Mix sauce ingredients, set aside. Heat Oven to 425 degrees

Divide dough in half. On lightly greased 12" pizza pans sprinkled with a light coating of corn meal, pat each half of dough out into a 10 to 12 inch circle on pizza pans. Divide sauce evenly between to pizza crusts and spread out. Sprinkle each pizza with 1/4 cup shredded Parmesan Cheese. Sprinkle each pizza with 2 tsp. dried Oregano Leaves.

Meat And Vegetable Toppings:

Pizza Recipes

Sauté' sausage until almost done, stirring to break up. Add the peppers, onions, mushrooms, olives and pepperoni and continue cooking until sausage is completely done. Dump the skillet full of cooked toppings in a colander to drain. Drain very well.

Sprinkle toppings evenly onto tops of pizzas. Sprinkle 1 cup shredded Mozzarella Cheese on each of the pizzas. Bake on pizza stone for 20 to 25 minutes at 425 degrees F until crust is brown and filling is hot and bubbly.

Homemade Pizza II

Ingredients:

- * 1 1/4 ounce active baker's yeast
- * 1 teaspoon sugar
- * 1 1/4 cup warm water (110-115 degrees)
- * 1/4 cup vegetable oil
- * 1 teaspoon salt
- * 3 1/2 cups all-purpose flour
- * 1/2 pound ground beef
- * 1 small onion -- chopped
- * 15 ounces tomato sauce
- * 1 tablespoon dried oregano
- * 1 teaspoon dried basil
- * 1 medium green pepper -- diced
- * 2 cups mozzarella cheese -- shredded

Directions:

In large bowl, dissolve yeast and sugar in water; let stand for 5 min. Add oil and salt. Stir in flour, a cup at a time, to form soft dough. Turn onto floured board; knead until smooth and elastic, about 2-3 min. Place in greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 45 min.

Meanwhile, brown beef and onion; drain. Punch dough down; divide in half. Place first on floured pizza peel and shape. Combine the tomato sauce, oregano and basil; spread over each crust. Top with beef mixture, green pepper and cheese. Bake on pizza stone at 400 degrees F for 25-30 minutes or until crust is lightly browned. Repeat for second pizza.

Pizza Recipes

Hot 'n Sweet Pizza

Ingredients:

- * 1 (10-ounce size) round pre-baked thin crust Italian bread shell
- * 1 can (8-ounce size) pizza sauce
- * 1 can (8-ounce size) can pineapple tidbits in juice, well-drained
- * 1 package (6-ounce size) Canadian bacon slices, quartered
- * 2 tablespoons seeded jalapeño chiles (or to taste)
- * 3/4 cup shredded cheddar cheese
- * 3/4 cup shredded mozzarella cheese

Directions:

Heat oven and stone to 400°F. Place bread shell on floured pizza peel. Spread pizza sauce evenly over shell; top with all remaining ingredients.

Transfer to pizza stone and bake for 8 to 10 minutes or until cheese is melted and ingredients are heated through.

To serve, cut into wedges.

Pizza Recipes

Individual Pesto Pizzas With Mushrooms And Olives

Ingredients:

- * 1/4 cup prepared pesto
- * 8 Baked Individual Pizza Crusts
- * 8 large Spinach leaves, trimmed
- * 1/2 cup pizza sauce
- * 1/2 cup Nonfat mozzarella cheese, shredded
- * 6 small Mushrooms, thinly sliced
- * 5 Black olives, thinly sliced
- * 1 tablespoon Parmesan cheese, freshly grated

Directions:

Preheat the oven and stone to 400 degrees F.

Spray 1/2 tablespoon of the pesto on each of the pizza crusts. Lay a spinach leaf on top and cover with 1 tablespoon of the pizza sauce. Over the sauce, scatter 1 tablespoon of mozzarella cheese, then equal amounts of the sliced mushrooms and olives. Finish with a light sprinkling of the Parmesan cheese.

Place the pizzas on the pizza stone and bake for 10 minutes.

Kid Sized Pizzas

Ingredients:

- * 4 English muffins, split
- * 3/4 cup pizza sauce
- * 1/4 pound Canadian Bacon;
- * 6 large mushrooms, sliced
- * 4 large black olives, sliced
- * 1 small onion, sliced
- * 1/2 medium green pepper, sliced
- * 1/4 pound mozzarella cheese, shredded
- * 1/3 cup parmesan cheese, grated

Directions:

On each muffin half, spread 2 tablespoons pizza sauce. Top each with one-eighth of the Canadian bacon, mushrooms, olives, onion and green pepper.

Sprinkle each with mozzarella and parmesan cheese, dividing equally. Place on pizza stone. Bake at 350 degrees F for 10 to 15 minutes or until cheese melts and begins to brown. Serve hot.

Pizza Recipes

Leek Tomato Goat Cheese Pizza

Ingredients:

- * 1 1/2 tablespoon Butter
- * 2 med. leeks, thinly sliced
- * 1 tablespoon fresh parsley, minced
- * 3/4 cup tomato, chopped
- * 3 ounces Montrachet or Feta, crumbled
- * 2 tablespoons olive oil

Directions:

Melt butter in large skillet over medium-low heat. Add leeks; sauté until tender, about 10 minutes. Season with salt and pepper. Stir in parsley. Cool. Spread leek topping evenly over pizza shell; sprinkle tomatoes over. Top with cheese. Drizzle 1 tablespoon oil over. Bake on pizza stone for about 10 minutes at 450 degrees F. Remove from oven and brush crust with olive oil.

Make-Ahead French Bread Pizza

Ingredients:

- * 1 loaf french bread
- * 3 cups Spaghetti Sauce
- * 1/4 cup Parmesan cheese
- * 1 cup mozzarella cheese -- grated
- * 3 ounces pepperoni slices

Directions:

Slice loaf of French bread in half lengthwise. Layer sauce. Parmesan cheese, pepperoni and mozzarella cheese on each half. Set oven to 550 degrees F. Place bread on pizza stone and put in the oven. Broil until mozzarella is melted. Cut into serving size pieces.

Mediterranean Pita Pizza

Ingredients:

- * 2 tablespoons vegetable oil
- * 1 medium onion, finely minced
- * 1/2 green bell pepper, small dice
- * 1 pound ground lamb (or turkey or chicken)
- * 1 teaspoon cumin
- * 1 teaspoon coriander
- * 4 sprigs fresh oregano
- * OR
- * 1/2 teaspoon dried oregano
- * Salt and pepper
- * 2 tablespoons tomato paste
- * Water (optional)
- * 4 large fresh pita
- * 1/4 cup grated Parmesan
- * 4 ounces feta cheese, crumbled
- * 2 Roma tomatoes, seeds removed, small dice
- * 1/4 cup kalamata olives, roughly chopped
- * Olive oil (optional)
- * Fresh torn basil (optional)

Directions:

Preheat oven and pizza stone to 500 degrees F. In a large sauté pan, preheat oil and pan over medium flame. Add onions and peppers and sweet for about five minutes to soften.

Add ground meat and more oil if necessary to prevent sticking. As meat browns, break up with a wooden spoon to combine with veg and brown evenly.

Once meat is mostly broken up and still browning, add cumin, coriander, oregano and a healthy dash of salt and pepper. Continue to sauté for 1-2 minutes to bring out the aromas in the seasoning.

Add tomato paste, and a splash of water if the mixture is very dry (this will often depend on how lean your meat is); reduce heat to medium low and simmer for 3-4 minutes to finish cooking.

To assemble the pizzas, start by even sprinkling each with a tablespoon of Parmesan, this will help the toppings to stick in the oven. Evenly divide meat mixture amongst the four pies. Top with feta, chopped tomato and olives.

Place in the oven onto pizza stone for about 10 minutes, until cheese has slightly melted and the bread has gotten sufficiently brown and crisp.

To serve, drizzle with olive oil and a sprinkling of some hand-torn fresh basil.

Pizza Recipes

Mexican Salmon Pizza

Ingredients:

- * Nonstick cooking spray
- * 2 small purchased baked pizza crusts (about 7 inches in diameter)
- * 1/2 cup bottled salsa or picante sauce
- * 1/2 cup coarsely crushed tostadas
- * 1/2 cup cooked, flaked salmon
- * 1/4 cup chopped red onion (optional)
- * 1 cup shredded Mexican seasoned cheese or Monterey Jack cheese

Directions:

A packaged combination of Cheddar, Colby and Monterey Jack cheeses with Mexican seasonings.

Heat oven to 450 degrees F. Spread half of salsa on each crust. Top each crust with crushed tostadas, salmon, onions and cheese. Bake each on pizza stone until cheese is bubbly and lightly browned, 8-10 minutes.

Pizza Recipes

Mushroom Turkey And Swiss Cheese Pizza

Ingredients:

- * 4 White mushrooms
- * 2 teaspoons Olive oil
- * 1 small Pizza shell (6" round)
- * 3 slices Turkey or ham (thin slices)
- * 1 medium Tomato, thinly sliced
- * Coarsely ground black pepper to taste
- * 2 teaspoons Chopped parsley or basil
- * 3 slices Swiss cheese (thin slices)

Directions:

If you like a Southwestern taste to your pizza, substitute slices of smoked chicken breast and Monterey Jack cheese, then sprinkle with chopped cilantro. Or create a great Italian taste with prosciutto and mozzarella.

Preheat oven and pizza stone to 450 degrees F.

Wipe mushrooms clean and trim stems; slice.

Heat oil in a small skillet. Add mushroom slices and cook over high heat for 2 minutes, shaking skillet. Reserve.

Cover pizza shell with turkey slices. Top with slices mushrooms and tomato. Sprinkle with pepper to taste and 1 1/2 teaspoons parsley. Top with cheese.

Bake on pizza stone 8-10 minutes, or until cheese is golden and bubbly. Garnish with remaining parsley. Serve immediately.

Peking Duck Pizza

Ingredients:

- * 1 pound boneless duck breast -- skin on
- * 2 tablespoons hoisin sauce
- * 10 small won-ton wrappers -- cut 1/2 inch strips
- * 1 cup olive oil -- for frying
- * 2 pizza crusts (9 inch size)
- * cornmeal (to dust pan)
- * 1/4 cup hoisin sauce
- * 1 1/2 cup mozzarella cheese -- shredded
- * 8 scallions -- white part only, slivered
- * 2 cups mushrooms (white, oyster & shiitake)

Directions:

Bake duck which has been coated with hoisin sauce and chill. Cut into 1/8 inch slices. Fry won ton strips in hot olive oil (375 degrees) until brown and crisp. Drain and set aside. Sauté mushrooms in one tablespoon olive oil and set aside. Make or use purchased pizza dough (two 9 inch rounds).

Spread 1 to 2 teaspoons of hoisin sauce over the dough. Cover with the mozzarella, slivered green onions and sliced duck. Spread the sautéed mushrooms over duck.

Bake on pizza stone at 500 degrees for 9 to 10 minutes or until cheese is bubbly. Slice the pizza and then top with the won tons and drizzle on more hoisin sauce in a spider web pattern.

Peperonata and Sausage Pizza

Ingredients:

- * Cornmeal for dusting
- * 12 ounces Whole-Wheat Pizza Dough or other prepared dough
- * 1 link Italian turkey sausage, casing removed

Peperonata

- * 3 teaspoons extra-virgin olive oil, divided
- * 1 cup slivered onion
- * 1 cup thinly sliced red bell pepper
- * 2 cloves garlic, minced
- * 1/8 teaspoon crushed red pepper
- * 3/4 cup diced tomato
- * 2 teaspoons red-wine vinegar
- * 1/8 teaspoon salt
- * Freshly ground pepper to taste
- * 1 cup grated part-skim mozzarella cheese
- * 1/4 cup freshly grated Parmesan cheese

Directions:

Place a pizza stone and preheat oven to 500 degrees F or highest setting.

Dust pizza peel with cornmeal. Cook sausage in a small nonstick skillet over medium heat, turning from time to time, until browned and cooked through, 10 to 12 minutes. Drain and cut into 1/4-inch-thick slices.

Meanwhile, prepare peperonata: Heat 2 teaspoons oil in a large nonstick skillet over medium heat. Add onion and bell pepper; cook, stirring often, until softened, 4 to 6 minutes. Add garlic and crushed red pepper; cook, stirring, for 1 minute. Add tomato and cook for 3 minutes. Remove from the heat and stir in vinegar, salt and pepper. Transfer to a plate and let cool. On a lightly floured surface, roll the dough into a 13-inch circle.

Transfer to the prepared peel. Turn edges under to make a slight rim. Brush the rim with the remaining 1 teaspoon oil.

Sprinkle mozzarella over the crust, leaving a 1/2-inch border. Top with the peperonata and sausage. Sprinkle with Parmesan. Place the pizza on the heated pizza stone and bake the pizza until the bottom is crisp and golden, 10 to 14 minutes. Serve immediately.

Pizza Recipes

Pizza Arizona

Ingredients:

- * 2 teaspoons yellow cornmeal
- * 1 (10-ounce) tube refrigerated pizza dough
- * 1 1/2 cup purchased chipotle salsa
- * 2 tablespoons olive oil
- * 1 1/2 teaspoon chili powder
- * 1 1/2 cup shredded Mexican-style four-cheese mix or pizza cheese
- * 1/4 cup chopped fresh cilantro

Directions:

Preheat oven and stone to 400 degrees F. Sprinkle cornmeal on pizza peel. Unroll dough onto peel and form a 10x15-inch rectangle.

Mix salsa, oil, and chili powder in small bowl. Toss cheese and cilantro in medium bowl. Spoon salsa mixture over dough, leaving 1/2-inch border. Sprinkle with cheese mixture.

Transfer pizza to pizza stone and bake until crust is golden brown and cheese is melted and bubbling, about 15 minutes. Cut into squares and serve.

Pizza Recipes

Pizza Hut Original Pan Pizza

Ingredients:

- * 1 1/3 cup Warm water (105F)
- * 1/4 cup Non-fat dry milk
- * 1/2 teaspoon Salt
- * 4 cups Flour
- * 1 tablespoon Sugar
- * 1 pack. Dry yeast
- * 2 tablespoons Vegetable oil (for dough)
- * 9 ounces Vegetable oil (3 oz. per pan)
- * Butter flavored Pam

Sauce

- * 1 (8 Ounce) Can Tomato Sauce
- * 1 teaspoon Dry Oregano
- * 1/2 teaspoon Marjoram
- * 1/2 teaspoon Dry Basil
- * 1/2 teaspoon Garlic salt

Directions:

Put yeast, sugar, salt, and dry milk in a large (2 qt.) bowl. Add water and stir to mix well. Allow to sit for two minutes. Add oil and stir again. Add flour and stir until dough forms and flour is absorbed. Turn out on to a flat surface and knead for about 10 minutes. Divide dough into three balls. In three 9" cake pans, put 3 Oz. of oil in each making sure it is spread evenly. Using a rolling pin, roll out each dough ball to about a 9" circle. Place in cake pans. Spray the outer edge of dough with Pam. Cover with a plate. Place in warm area and allow to rise for 1 to 1 1/2 hours.

Sauce:

Combine ingredients and let sit for 1 hour.

For Each Nine Inch Pizza:

Preheat oven and pizza stone to 475 degrees F. Spoon 1/3 cup sauce on dough and spread to within 1" of edge. Distribute 1 1/2 Oz. shredded mozzarella cheese on sauce. Place toppings of your choice in this order: Pepperoni or Ham Vegetables Meats (cooked ground sausage or beef) Top with 3 Oz. mozzarella cheese Cook until cheese is bubbling and outer crust is brown.

Pizza Recipes

Pizza Pesto Verde

Ingredients:

- * 1 (12- or 14-inch size) pizza crust
- * 2 cups mozzarella, shredded
- * 1 cup feta, crumbled
- * 1 cup prepared pesto sauce
- * 1 cup spinach, chopped
- * 1 cup canned tomatoes, diced and drained

Directions:

Preheat oven and pizza stone to 425 degrees F.

Spread pesto sauce on partially baked crust and top with chopped spinach.

Sprinkle mozzarella evenly over sauce, then top with tomatoes and feta.

Bake about 15 minutes, or until the mozzarella is melted and the crust is crisp and golden.

Chicken Pesto: For a heartier version, replace the spinach with 1 cup cooked chicken (shredded or cubed). Continue with cheeses and tomatoes.

Chicken Mushroom Pesto: Mushrooms make it even heartier. Replace the spinach with 1 cup cooked chicken (shredded or cubed) and 1 cup canned mushrooms (sliced and drained). Continue with cheeses and tomatoes.

Pizza Recipes

Pizza Santa Fe Style

Ingredients:

- * 1 (12-inch) pizza crust, ready to bake

Sauce

- * 1 1/2 cup lightly packed cilantro leaves
- * 1/2 cup lightly packed parsley leaves
- * 2 cloves garlic
- * 1 jalapeño chile, halved, seeded
- * 1 scallion, cut in pieces
- * 1 tablespoon lemon juice
- * 1/2 cup olive oil
- * salt and freshly ground pepper to taste

Topping

- * 2 Anaheim or mild green chiles, roasted, peeled, seeded, cut into strips
- * 5 tomatillos (or substitute green tomatoes), husked, rinsed, sliced
- * 4 small plum tomatoes, sliced and drained on paper towels
- * 1 small red onion, thinly sliced
- * salt and freshly ground pepper
- * 1 tablespoon chopped fresh oregano or 1/2 teaspoon dried
- * 2 cups grated jack cheese

Directions:

Preheat oven and pizza stone to 450 degrees F. Combine all sauce ingredients except salt and pepper in a food processor or blender. Puree until smooth. Add salt and pepper to taste. Place pizza crust on a floured pizza peel. Brush the shell with the sauce. Arrange strips of chiles, radiating out from the center. Arrange slices of tomatillos, tomatoes, and red onions in between. Sprinkle with salt and pepper and oregano. Top with grated cheese and bake for 5 to 10 minutes, until edges are crisp, and serve hot.

Pizza Recipes

Pizza With Fontina Artichoke Hearts And Red Onion

Ingredients:

- * 1 pound Frozen white bread dough; thawed according to package directions
- * 2 tablespoons Olive oil; divided
- * 2 tablespoons Wheat bran or cornmeal
- * 1 clove garlic; chopped finely
- * 1/2 medium Red onion; thinly sliced
- * 1 package (9 oz. size) frozen artichokes; thawed
- * Salt
- * Freshly ground black pepper
- * 1 cup shredded Fontina cheese

Directions:

Preheat oven and pizza stone to 450 degrees F. Drain and slice artichoke hearts. On floured pizza peel, press chilled dough into 9 x 12 inch rectangle, crimp edges to form a rim. Brush with half the oil. Evenly sprinkle with bran or cornmeal; press lightly into dough. Sprinkle with garlic. Arrange onion in 1 layer over dough; top with artichoke hearts. Drizzle with remaining oil.

Lightly season with salt and pepper. Evenly sprinkle with cheese. Do not let dough rise. The pizza may be held briefly in the refrigerator before baking. Bake 15 minutes or until crust is golden brown.

Pizza Recipes

Pizza With Pork and Peppers

Ingredients:

- * 1/2 teaspoon oregano
- * 1/2 teaspoon salt
- * 1/2 teaspoon garlic powder
- * 1/8 teaspoon pepper
- * 1 (1-pound) pork tenderloin, cut in 1/4-by-3-inch strips
- * 1 cup thinly sliced onion
- * 1 tablespoon olive oil
- * 1 red bell pepper, cut in thin strips
- * 1 green bell pepper, cut in thin strips
- * 1 Boboli pizza crust
- * 1 cup bottled tomato pasta sauce
- * 1 cup shredded reduced-fat mozzarella

Directions:

Preheat oven and pizza stone to 450 degrees F. Combine the oregano, salt, garlic powder and pepper in a bowl. Add pork strips and toss until the seasonings adhere to the meat. Add the onions and toss. Heat the oil in a large nonstick skillet. Add the pork and onions and cook, stirring, 3 to 4 minutes, until the onions are slightly softened. Add the peppers to the pan and cook, stirring frequently, another 3 to 4 minutes, or until the pork is barely pink. Place the pizza crust on a floured pizza peel. Spread the tomato sauce over the crust, leaving a 1-inch border around the edges. Place the cooked pork and peppers over the sauce and top with the shredded cheese. Bake for 10 minutes, or until the cheese is melted and the crust warmed through.

Pizza Recipes

Pizza With White Beans Prosciutto And Rosemary

Ingredients:

- * Cornmeal for dusting
- * 12 ounces Whole-Wheat Pizza Dough or other prepared dough
- * 1 cup canned cannellini beans, rinsed
- * 1 tablespoon extra-virgin olive oil PLUS
- * 1 teaspoon extra-virgin olive oil
- * 1 tablespoon chopped fresh rosemary
- * 1 clove garlic, minced
- * 1/4 teaspoon crushed red pepper
- * 2/3 cup prepared marinara sauce or Basic Tomato Sauce
- * 1/2 cup freshly grated Parmesan cheese, divided
- * 2 ounces thinly sliced lean prosciutto, diced
- * 1/2 cup diced red onion
- * Freshly ground pepper to taste
- * 1 1/2 cup lightly packed arugula leaves, torn

Directions:

Place a pizza stone in the oven and preheat to 500 degrees F or highest setting.

Dust pizza peel with cornmeal. Combine beans, 1 tablespoon oil, rosemary, garlic and crushed red pepper in a medium bowl; toss to coat.

On a lightly floured surface, roll the dough into a 13-inch circle. Transfer to the prepared peel. Turn edges under to make a slight rim. Brush the rim with the remaining 1 teaspoon oil.

Spread sauce over the crust, leaving a 1/2-inch border. Sprinkle with 1/4 cup Parmesan. Spread the bean mixture on top. Sprinkle with prosciutto and onion. Top with the remaining 1/4 cup Parmesan. Grind pepper over the top.

Place the pizza pan on the heated pizza stone and bake the pizza until the bottom is crisp and golden, 10 to 14 minutes. Scatter arugula over the pizza and serve immediately.

Pizza Recipes

Prosciutto Tomato Pizza

Ingredients:

- * 1 can Tomato sauce; (8 ounce size)
- * 1 teaspoon Italian seasoning
- * 1 clove Garlic; finely chopped
- * 3 cups Shredded mozzarella or Fontina Cheese
- * 1 small Onion; thinly sliced and Separated into rings
- * 1/4 cup Grated Parmesan cheese
- * 2 tablespoons Chopped fresh basil leaves
- * 1/2 pound Prosciutto
- * 2 large Plum tomatoes

CRUST

- * 1 package Active dry yeast
- * 1 cup Warm water (105 to 115 degrees)
- * 2 1/2 cups All-purpose flour
- * 2 tablespoons Olive or vegetable oil
- * 1 teaspoon Sugar
- * 1 teaspoon Salt

Directions:

Heat oven and pizza stone to 425 degrees F. Prepare crust (see dough s).

Mix tomato sauce, Italian seasoning and garlic. Cut prosciutto or fully cooked smoked ham into julienne strips.

Divide dough in half. Pat each half onto floured pizza peel. Top with tomato sauce mixture, onion and Fontina cheese. Sprinkle with basil, prosciutto and plum tomatoes (coarsely chopped). Top with Parmesan cheese. Transfer to pizza stone. Bake one pizza at a time 15 to 20 minutes or until crust is golden brown.

Pizza Recipes

Reuben Pizza

Ingredients:

- * 1 loaf (16-ounce size) frozen whole wheat bread dough, thawed
- * 1/2 cup Thousand Island salad dressing
- * 2 cups shredded Swiss cheese
- * 6 ounces thinly sliced cooked corned beef
- * 1 can (8-ounce size) sauerkraut, rinsed and well drained
- * 1/2 teaspoon caraway seed
- * Dill pickle slices, chopped (optional)

Directions:

Preheat oven and pizza stone to 375 degrees F.

On a lightly floured surface, roll bread dough into a circle. Build up edges slightly. Prick generously with a fork. Place on pizza stone.

Bake for 20 to 25 minutes or until light brown.

Spread half of the salad dressing over hot crust. Sprinkle with half of the Swiss cheese. Arrange corned beef over cheese. Drizzle remaining salad dressing over corned beef. Top with sauerkraut and remaining Swiss cheese. Sprinkle with caraway seed.

Bake about 10 minutes more or until cheese melts and pizza is heated through. Top with chopped dill pickle, if desired.

Pizza Recipes

Ristorante di Modesta's Crispy Sweet Onion Pizza

Ingredients:

- * 1 (12-inch) pre-baked pizza shell
- * 2 1/2 tablespoons olive oil
- * 1 pound sweet onions halved, sliced vertically
- * 1/4 cup sun-dried tomatoes (packed in oil), chopped
- * 1/2 teaspoon dried oregano
- * 1/2 teaspoon dried thyme
- * 1/2 teaspoon dried basil
- * Salt and pepper to taste

Directions:

Heat oven and pizza stone to 425 degrees. Place pizza shell onto pizza peel; sprinkle onions on pizza and drizzle with olive oil; top with sun-dried tomatoes.

Sprinkle with herbs, salt and pepper. Transfer to pizza stone and bake until onions just begin to brown, about 10 minutes.

Seared Balsamic Mushroom Pizza

Ingredients:

- * 1 pound pizza dough, thawed if frozen
- * 1/4 cup olive oil
- * 1 pound fresh white mushrooms, sliced
- * 1/4 cup thinly sliced red onion
- * 2 tablespoons thinly sliced garlic
- * 2 tablespoons balsamic vinegar
- * 1 tablespoon chopped fresh thyme leaves
- * or
- * 1 teaspoon dried thyme leaves, crushed
- * 1 teaspoon salt
- * 1/4 teaspoon cracked black pepper
- * 1/3 cup prepared pesto
- * 1 cup shredded fontina cheese, divided
- * 1/3 cup roasted red peppers

Directions:

Preheat oven and pizza stone to 450 degrees F. On a lightly floured surface, roll or stretch dough forming a 1/4-inch rim around edge. Using a fork, pierce surface of dough. Bake on pizza stone until crust is golden, 10 to 12 minutes; set aside. Meanwhile, in a large skillet over medium-high heat, heat olive oil until it just begins to smoke. Add mushrooms, onion and garlic; cook, stirring occasionally, until mushrooms are golden, about 5 minutes. Add balsamic vinegar, thyme, salt and black pepper; cook and stir until liquid has nearly evaporated, 1 to 2 minutes; set aside. Spread pesto over reserved pizza crust; sprinkle with 1/2 cup of the cheese. Top with reserved mushrooms mixture and roasted peppers; sprinkle with remaining 1/2 cup cheese. Bake on pizza stone until hot and cheese is melted, about 10 minutes. Cut in wedges; serve immediately.

Sloppy Joe Pizza

Ingredients:

- * 1 pound ground beef
- * 3/4 cup ketchup or sloppy joe sauce
- * 1/2 cup sliced green onions
- * 1 teaspoon seasoned salt
- * 1 large prepared pizza crust -- 12 inch
- * 1 1/2 cup shredded cheese -- your choice

Directions:

Preheat oven and pizza stone to 425 degrees F. In large nonstick skillet, brown the ground beef over medium heat 8 to 10 minutes or until no longer pink, stirring occasionally. Drain.

Stir in ketchup, green onions and seasoning; heat through.

Place pizza crust on floured pizza peel. Top evenly with beef mixture and sprinkle with cheese. Bake on pizza stone 12 to 15 minutes or until cheese is melted.

Pizza Recipes

Smoky Salmon Pizza

Ingredients:

- * 1 can (7-1/2 oz.) salmon, drained and flaked
- * 1 (12 inch) prepared pizza crust or Italian bread shell
- * 1 package (3 oz.) cream cheese, softened
- * 1/2 cup red onion, thin sliced or chopped green onion
- * 1/2 teaspoon crushed dried red pepper flakes
- * 1 1/2 cup shredded smoked cheese (Swiss, Cheddar or mozzarella)

Directions:

Preheat oven and pizza stone to 400 degrees F. Place pizza crust on a floured surface, spread cream cheese over crust. Add salmon, vegetables, red pepper, and cheese. Bake on pizza stone 10 to 12 minutes until cheese is melted.

Pizza Recipes

Southwest Beef & Chile Pizza

Ingredients:

- * 1 pound lean ground beef
- * 1/4 teaspoon salt
- * 1 thick pre-baked Italian bread shell (12-inch diameter; 16 ounces)
- * 1 1/4 cup prepared mild thick and chunky salsa
- * 1 1/2 cup shredded Mexican cheese blend or Monterey Jack cheese
- * 1 can (4 ounces) diced green chilies, drained well
- * 2 medium plum tomatoes, seeded, coarsely chopped
- * 1/3 cup thin red onion slivers
- * 2 tablespoons chopped fresh cilantro

Directions:

Heat oven and pizza stone to 450 degrees F. In large nonstick skillet, brown ground beef over medium heat 8 to 10 minutes or until beef is no longer pink, breaking up into 3/4-inch crumbles. Season with salt; remove from skillet with slotted spoon.

Place bread shell on floured surface. Spread salsa over shell; sprinkle with 1/2 of cheese. Top evenly with beef, chilies, tomatoes, red onion and remaining cheese. Transfer to pizza stone with pizza peel.

Bake for 11 to 13 minutes or until topping is hot and cheese is melted. Sprinkle with cilantro; cut into wedges. Serve immediately.

Pizza Recipes

Spam Pineapple Pizza

Ingredients:

- * 1 can Refrigerated all-ready pizza crust (10 oz)
- * 1 package Sliced Provolone cheese (6 oz)
- * 1 can SPAM Luncheon Meat, cut in thin squares (12 oz)
- * 1 can Chunk pineapple, drained (8 oz)
- * 1/2 cup Thinly sliced red onion
- * 1/2 cup Chopped green pepper

Directions:

Heat oven and pizza stone to 425°F. Unroll dough onto floured surface. Top with cheese. Arrange remaining ingredients over cheese. Transfer to pizza stone and bake 25-30 minutes or until crust is deep golden brown.

Spam Pizza

Ingredients:

- * 1 unbaked pizza crust
- * 1 onion -- chopped
- * 1 green pepper -- chopped
- * 8 ounces mushrooms -- sliced
- * 1 tablespoon vegetable oil
- * 12 ounces Spam -- cubed
- * 1 cup spaghetti sauce
- * 2 cups mozzarella cheese -- shredded

Directions:

Heat oven and pizza stone to 425 degrees. In large skillet, sauté vegetables in oil until tender. Place pizza crust onto floured surface. Spoon vegetables and cubed Spam onto pizza crust. Spoon spaghetti sauce over Spam.

Sprinkle with cheese. Bake on pizza stone for 10 to 15 minutes or until cheese is melted and bubbly.

Stuffed Crust Pepperoni Pizza

Ingredients:

- * 1 can (10 oz size) Pillsbury Refrigerated Pizza Crust
- * 7 pieces string cheese
- * 1/2 cup Pizza Sauce
- * 20 slices Pepperoni
- * 1 cup Shredded Mozzarella Cheese

Directions:

Heat oven to 425 degrees F. Unroll dough over floured surface. Press in bottom. Place pieces of string cheese along the inside edges of dough. Fold 1 inch of dough over and around the cheese; press dough edges to seal. Top the crust with sauce, pepperoni and cheese. Bake on pizza stone for 15 to 18 minutes or until crust is golden brown and cheese is melted.

Thai Pizza

Ingredients:

- * 1 pizza crust
- * 1/3 cup rice wine vinegar
- * 3 tablespoons soy sauce
- * 3 tablespoons chunky peanut butter
- * 2 tablespoons lime juice
- * 3 cloves garlic -- minced
- * 1 tablespoon minced fresh ginger
- * 1/4 teaspoon black pepper
- * 1/4 teaspoon crushed red pepper
- * 1/2 pound medium shrimp -- peeled
- * 1 tablespoon cornstarch
- * 1/3 cup water
- * 1 cup shredded mozzarella cheese
- * 1/2 cup chopped red bell pepper
- * 1/2 cup sliced baby corn
- * 1/4 cup sliced green onions
- * 2 tablespoons chopped fresh cilantro

Directions:

Prepare pizza crust (see pizza dough s). Preheat pizza stone and oven to 450°F. Combine vinegar, soy sauce, peanut butter, lime juice, garlic, ginger, black pepper and crushed red pepper in 2-cup glass measure; stir to combine. Spray large skillet with nonstick cooking spray. Heat over medium-high heat until hot. Add shrimp; cook and stir 5 to 7 minutes or until shrimp turn pink and opaque. Transfer shrimp to small bowl. Add vinegar mixture to same skillet; bring to a boil. Reduce heat to medium-low and simmer 3 to 4 minutes or until slightly thickened. Combine cornstarch and water in small bowl; stir until smooth.

Add cornstarch mixture to vinegar mixture in skillet; cook and stir about 5 minutes or until thickened. Remove from heat. Sprinkle cheese over dough. Spread vinegar mixture evenly over cheese. Top with shrimp, bell pepper, baby corn and green onions.

Bake on pizza stone 18 to 20 minutes or until crust is golden brown and cheese is melted. Sprinkle with cilantro.

Thai Pizza II

Ingredients:

- * 1 Pizza Dough Shell (uncooked)

Sauce

- * 2/3 cup smooth peanut butter
- * 3 tablespoons Hoisin Sauce
- * 2 tablespoons rice vinegar
- * 1 tablespoon sesame oil

Toppings

- * 6 ounces Monterrey Jack cheese
- * 1 cup bean sprouts
- * 1/2 pound small shrimp, cooked, shelled, and deveined
- * 1/4 cup finely chopped green onions
- * crushed dried hot chilies, to taste

Directions:

Preheat oven and pizza stone to 450 degrees F. Spread sauce evenly over crust. Top with shrimp and onions, then cheese. Bake on pizza stone until cheese begins to brown, 12 to 15 minutes.

Remove from oven, top with bean sprouts and pepper flakes, slice and serve.

Three-Cheese Pizza With Mushrooms and Basil

Ingredients:

- * 1 (8-ounce) package pre-sliced mushrooms
- * 1/2 cup part-skim ricotta cheese
- * 1/4 cup shredded fresh Parmesan cheese
- * 1 (10-ounce) Italian cheese-flavored pizza crust (such as Boboli)
- * 1 cup chunky vegetable pasta sauce
- * 1/2 cup shredded part-skim mozzarella cheese
- * 2 tablespoons thinly-sliced fresh basil

Directions:

Preheat oven and pizza stone to 450 degrees F.

Heat a large nonstick skillet coated with cooking spray over medium-high heat. Add mushrooms; sauté 5 minutes. Remove from heat.

Combine ricotta and Parmesan cheeses. Place pizza crust onto a floured surface. Spread pasta sauce over crust, leaving a 1-inch border. Dollop ricotta cheese mixture evenly over sauce and top with mushrooms. Sprinkle with mozzarella. Bake on pizza stone for 12 minutes or until crust is crisp. Sprinkle with basil; cut into wedges.

Tina's French Bread Pizza

Ingredients:

- * 1/2 pound sausage, browned & drained
- * 1/2 pound sliced pepperoni
- * 1 loaf French bread
- * 30 ounces jar spaghetti or pizza sauce
- * Sliced black olives
- * Sliced fresh mushrooms
- * 16 ounces mozzarella cheese, shredded
- * Optional Toppings: Candied bacon, green peppers, onion, ground beef

Directions:

Preheat oven and pizza stone to 350 degrees F. Cut bread in half lengthwise. Cover bread with the sauce all the way to the edges. Top with sausage and pepperoni; then with whatever toppings are desired, ending with the shredded cheese. Bake the bread pizzas 20 minutes.

To freeze, wrap unbaked pizza tightly in foil. Then freeze. Unwrap and thaw the pizzas before baking.

Tri-State Pizza

Ingredients:

- * 6 ounces no salt added tomato paste
- * 8 ounces no salt added tomato sauce
- * 20 ounces pizza dough
- * 1/4 teaspoon crushed red pepper
- * 1 teaspoon Italian seasoning
- * 1 clove garlic -- minced fine
- * 1 small onion -- minced
- * 8 ounces mushrooms -- sliced
- * 8 ounces Italian six cheese -- shredded
- * 5 ounces Canadian bacon -- diced
- * 3 ounces pepperoni slices

Directions:

Heat oven and pizza stone to 400 degrees F.

Mix the tomato paste, tomato sauce, crushed red pepper, Italian seasoning, onion and garlic together in a small bowl.

Divide dough into two equal parts to be cooked separately. Divide the sauce evenly between the two, spreading evenly across the dough. Top each pizza with the pepperoni, Canadian bacon and mushrooms. Sprinkle with the cheese. Bake each separately on pizza stone at 400 degrees F for 18 minutes.

Truffle Pizza

Ingredients:

- * 1 tablespoon Yeast
- * 1 cup Warm water (110 degrees)
- * 1/4 cup Olive oil
- * 3 1/2 cups Flour
- * 2 teaspoons Salt
- * 1 pound New potatoes; thinly sliced, blanched
- * 1 cup Julienned red onions
- * 2 tablespoons Extra-virgin olive oil
- * Salt; to taste
- * Freshly-ground white pepper; to taste
- * 1/2 cup Grated Parmigiano-Reggiano cheese
- * 1 Drizzle truffle oil
- * 2 tablespoons Chopped chives

Directions:

Preheat the oven and pizza stone to 400 degrees F. In an electric mixer, whisk the yeast, water, and oil, together, to form a paste. Using a dough hook, add the flour and salt to the paste, mix the dough until the dough comes away from the sides and crawls up the sides of the hook. Remove the dough from the bowl and turn the dough into a greased bowl, cover. Let the dough rise until double in size, about 1 hour.

Turn the dough out onto a floured surface and divide into four 4-ounce balls, cover. Let the dough rest for 10 to 15 minutes. Press each dough out into a 10-inch circle about 1/2- to 1-inch thick. Lightly brush the dough with olive oil.

Divide the potatoes into four portions and season with salt and pepper. Cover each dough with the potatoes, leaving a 1-inch border. In a small mixing bowl, toss the red onions with the extra-virgin olive oil. Season with salt and pepper. Place a layer of the red onions on top of the potatoes. Sprinkle each pizza with the grated cheese. Drizzle each pizza with the truffle oil.

Transfer two at a time onto pizza stone and bake for 15 to 20 minutes or until the crust is crispy and golden-brown. Garnish the pizza with chives.

Turkey Club Pizza

Ingredients:

- * 1 pizza crust(12" size), pre-baked
- * 3 ounces bacon strips, cooked and diced
- * 3 ounces cooked turkey breast, diced
- * 2 ounces red onion, sliced
- * 5 ounces Wisconsin Cheddar, shredded
- * 2 ounces Wisconsin Smoked Gouda, shredded
- * 4 tablespoons mayonnaise
- * 1 tablespoon Dijon mustard
- * 1/2 head iceberg lettuce, shredded
- * 4 medium tomatoes, chopped
- * 1 teaspoon black pepper, cracked

Directions:

Preheat oven and pizza stone to 425 degrees F. Prepare 12" pizza crust; cool slightly.

Spread mayonnaise and mustard evenly over bottom. Place 1/2 of the shredded cheese on mayonnaise base; top with turkey, bacon and onion. Sprinkle remaining cheese on top.

Bake on pizza stone for 8 - 10 minutes or until cheese is slightly brown and bubbly. Remove from oven; top with fresh shredded lettuce and tomatoes. Sprinkle with pepper.

White Onion Pizza

Ingredients:

- * 1 pizza dough
- * 3 medium onions
- * 1/4 cup grated Romano cheese
- * 1/2 cup grated/shredded other white cheese such as mozzarella, white cheddar etc
- * 2 tablespoons extra virgin olive oil
- * 3 tablespoons chopped parsley
- * anchovies- optional
- * salt, pepper, garlic powder, dried: oregano, basil, thyme to taste

Directions:

No tomato sauce for this pizza, hence "white" pizza. Good quality olive oil as well as cheeses are important for best flavor and quality.

Preheat oven and pizza stone to 450 degrees F. Peel whole onions and boil 5 minutes and drain. When cool, slice thin and rinse under water and drain again.

Roll out dough and place on floured surface. Sprinkle with olive oil and spread over onions. Sprinkle on cheeses and season to taste with salt, pepper and herbs. Use a pizza peel to transfer the pizza onto the pizza stone and bake for about 20 to 25 minutes. Sprinkle on parsley. Cool 5 minutes before slicing. Slice into 6 to 8 pieces or as desired. Serve with a green salad , and a glass of white wine for dinner!

White Pizza

Ingredients:

- * 1 Pizza shell, 12"
- * 2 tablespoons Olive oil
- * 4 teaspoons Garlic; chopped fine
- * 2 tablespoons Basil, fresh; OR
- * 2 teaspoons Basil, dried
- * 2 medium Tomato; thinly sliced
- * 1/4 pound Mozzarella; grated, or to-taste
- * 1/4 pound Provolone; grated, or to-taste
- * 1/4 cup Romano; grated
- * 2 teaspoons Oregano, dried

Directions:

Preheat oven and pizza stone to 425-450 degrees F. Roll crust out to 12" circle. Brush crust with olive oil, sprinkle with garlic and basil. Arrange tomato slices over crust and top with grated mozzarella, provolone, and Romano cheeses. Bake on pizza stone 12 to 15 minutes or until cheese has melted and crust is lightly browned. Sprinkle with oregano. For best results, bake on parchment paper directly on pizza stone.

White Pizza with Mascarpone and Smoked Mozzarella

Ingredients:

- * 8 ounces grated smoked mozzarella
- * 1 teaspoon chopped fresh thyme
- OR
- * 1/2 teaspoon dried thyme
- * 1 teaspoon chopped fresh oregano
- OR
- * 1/2 teaspoon dried oregano
- * 2 garlic cloves
- * 1/2 cup ricotta cheese
- * 1/4 cup mascarpone
- * Salt and freshly ground black pepper
- * 1 large Boboli pizza shell
- * 1 tablespoon olive oil

Directions:

Preheat the oven and pizza stone to 450 degrees F. Grate the smoked mozzarella; if using fresh herbs, chop enough thyme and oregano to measure 1 teaspoon each. Chop the 2 garlic cloves.

In a small bowl, blend the 1/2 cup ricotta and 1/4 cup mascarpone together well and season with salt and plenty of ground black pepper. Place the pizza shell on a floured surface and brush it with the 1 tablespoon olive oil. With a spatula, spread the ricotta mixture evenly over the shell.

Sprinkle the grated smoked mozzarella over the top, then scatter the 1 teaspoon each of fresh herbs and the 2 chopped garlic cloves over the mozzarella. Bake the pizza on the pizza stone for 15 minutes, or until hot and bubbly. Remove the pizza from the oven and let it rest a minute or two before cutting into wedges.

BBQ Chicken Pizza

Ingredients:

- * 1 pizza crust
- * 6 ounces boneless skinless chicken breasts
- * 2 teaspoons olive oil
- * 1/4 cup barbecue sauce
- * 1/2 medium red onion -- thinly sliced
- * 1/2 green bell pepper -- diced
- * 1/2 cup shredded Monterey jack cheese
- * 1/4 cup fresh cilantro leaves

Directions:

Prepare Pizza Crust. Preheat oven and pizza stone to 500°F. Slice chicken into 1/4-inch-thick strips. Bring 4 cups water to a boil in large saucepan over high heat.

Stir in chicken; cover and remove from heat. Let stand 3 to 4 minutes or until chicken is no longer pink in center. Drain; set aside. Brush oil evenly over prepared crust. Spread barbecue sauce over crust leaving 1-inch border. Arrange onions over sauce.

Top with chicken, bell peppers and cheese. Bake on pizza stone for 10 minutes or until crust is dark golden brown. Sprinkle with cilantro and cut into wedges.

BBQ Chicken Pizza (Superbowl)

Ingredients:

- * 2 tablespoons olive oil
- * 2 large boneless chicken breast halves
- * 1/2 cup hickory-flavored barbecue sauce
- * 7 ounces smoked Gouda cheese, coarsely shredded
- * 1 (16-ounce) Boboli (baked cheese pizza crust)
- * 3/4 cup thinly sliced red onion
- * 1 green onion, chopped

Directions:

Preheat oven and pizza stone to 450 degrees F. Heat olive oil in heavy medium skillet over medium-high heat. Season chicken with salt and pepper. Add chicken to skillet and sauté until just cooked through, about 5 minutes per side. Transfer chicken to plate; let rest 5 minutes. Cut chicken crosswise into 1/3 inch-wide slices. Using slotted spoon, transfer chicken to medium bowl. Toss with 1/4 cup barbecue sauce. Spread half of cheese on Boboli.

Arrange chicken slices on Boboli, spacing evenly. Spoon any remaining barbecue sauce from bowl over. Sprinkle red onion over chicken. Drizzle with remaining 1/4 cup barbecue sauce. Sprinkle remaining cheese and green onion over. Transfer pizza to pizza stone using pizza peel. Bake on pizza stone until cheese on top melts, about 14 minutes. Let pizza stand 5 minutes.

BBQ Chicken Pizza II

Ingredients:

- * 2 boneless, skinless chicken breast halves, sliced thin
- * 1/2 teaspoon salt, divided
- * 1/4 teaspoon freshly ground black pepper
- * 3 tablespoons cooking oil
- * 1 medium red onion, peeled and thinly sliced
- * 1 cup thinly sliced mushrooms
- * 1/2 cup hickory-flavored barbecue sauce
- * 1 (12-inch) pre-baked pizza crust
- * 2 cups grated smoked Gouda or shredded mozzarella cheese

Directions:

Heat oven and pizza stone to 450 degrees F. Rinse chicken. Pat dry. Sprinkle with 1/4 teaspoon salt and pepper. Heat oil in large skillet on medium-high heat. Add chicken. Sauté 2 minutes, or until exterior is no longer pink. Remove chicken from pan with slotted spoon. Add onion and mushrooms to pan. Sprinkle with remaining 1/4 teaspoon salt. Sauté 3 minutes, or until onion is translucent. Remove pan from heat. Return chicken to pan. Stir barbecue sauce into chicken and vegetables. Place pizza crust on floured surface. Arrange half of cheese on pizza crust. Top with chicken mixture. Top chicken with remaining cheese. Transfer to pizza stone and bake for 10 to 12 minutes, or until crust is crisp and cheese melts. Let stand 3 minutes before cutting. Serve immediately.

BBQ Chicken Pizza III

Ingredients:

- * 3 boneless chicken breast halves, cooked and cubed
- * 1 cup hickory flavored barbecue sauce
- * 1 tablespoon honey
- * 1 teaspoon molasses
- * 1/3 cup brown sugar
- * 1/2 bunch fresh cilantro, chopped
- * 1 (12 inch) pre-baked pizza crust
- * 1 cup smoked Gouda cheese, shredded
- * 1 cup thinly sliced red onion

Directions:

Preheat oven and pizza stone to 425 degrees F. In a saucepan over medium high heat, combine chicken, barbecue sauce, honey, molasses, brown sugar and cilantro. Bring to a boil.

Spread chicken mixture evenly over pizza crust, and top with cheese and onions. Bake on pizza stone for 15 to 20 minutes, or until cheese is melted.

Pizza Recipes

Boursin Chicken Pizza

Ingredients:

- * 1 pizza crust
- * 1/4 cup dry white wine
- * 1 tablespoon lemon juice
- * 2 tablespoons olive oil -- divided
- * 1 clove garlic -- minced
- * 1/2 teaspoon dried oregano leaves
- * 1/2 teaspoon dried basil leaves
- * 1/2 teaspoon black pepper
- * 1 pound boneless skinless chicken breast
- * 3/4 cup crumbled light Boursin cheese
- * 1/2 cup chopped fresh basil
- * 2 tablespoons chopped fresh chives

Directions:

Prepare Pizza Crust. Combine white wine, lemon juice, 1 tablespoon olive oil, garlic, oregano, basil and pepper in medium bowl. Transfer wine mixture to large resealable plastic food storage bag. Add chicken to bag; seal bag and knead to coat chicken with marinade.

Place in refrigerator and marinate at least 2 hours or overnight.

Preheat oven and pizza stone to 450 degrees F. Remove chicken from marinade; discard remaining marinade. Spray large nonstick skillet with cooking spray; heat over medium heat until hot. Add chicken; cook and stir 12 to 15 minutes or until chicken is golden brown and no longer pink in center. Remove chicken to cutting board. When chicken is cool enough to handle, cut into 1/2-inch pieces.

Brush dough with remaining 1 tablespoon olive oil. Top with chicken, Boursin cheese, basil and chives. Using pizza peel, transfer to pizza stone and bake 18 to 20 minutes or until crust is golden brown and cheese is melted.

Pizza Recipes

Buffalo Chicken Wing Pizza

Ingredients:

- * 3/4 pound chicken pieces
- * 2 tablespoons Creole seasoning
- * 1/2 cup flour
- * 1/2 cup oil, for frying chicken
- * 1/2 cup chicken wing sauce, ready-made
or
- * 3 ounces hot sauce
- * 6 tablespoons butter -- melted
- * 1/4 cup blue cheese dressing
- * 4 ounces mozzarella cheese -- shredded
- * 3 tablespoons blue cheese -- crumbled
- * 1 medium pizza crust

Directions:

Mix flour and Cajun seasoning in a plastic bag. Put chicken pieces in the bag (1 or 2 at a time) and shake until coated with flour mix. Heat oil in a fry pan. Add chicken and cook, turning occasionally, for about 20 minutes.

Preheat oven and pizza stone to 425 degrees F.

Remove chicken and allow to cool enough to handle. Chop chicken into pieces about 1/2" in diameter. Shake approximately 2 teaspoons of hot sauce onto the chicken (or to taste).

Spread pizza dough onto a floured surface and shape it into a circle, about 14" diameter. Mix chicken wing sauce with blue cheese dressing. Spread the sauce mixture onto the pizza dough.

Spread the pieces of chicken onto top of the sauce. Sprinkle shredded mozzarella over the chicken. Sprinkle the crumbled blue cheese on top of the mozzarella.

Bake on pizza stone for about 20 minutes, or until cheese is lightly browned.

Pizza Recipes

California Pizza Kitchen Original BBQ Pizza

Ingredients:

- * 1 tablespoon honey
- * 1 cup warm water
- * 2 teaspoons active dry yeast
- * 3 cups all-purpose flour
- * 1 teaspoon salt
- * 10 ounces chicken breast - boned and skinned
- * 1 tablespoon olive oil
- * 2 tablespoons barbecue sauce
- * 1/2 cup barbecue sauce
- * 2 cups Gouda cheese
- * 1/4 small red onion - sliced into rings
- * 2 tablespoons cilantro

Directions:

To make the dough

In a small bowl, dissolve the honey in the warm water. Sprinkle the yeast over the water and stir until it dissolves. Let the yeast mixture stand for 5 minutes, until a layer of foam forms on the surface. In a large bowl, combine the flour and the salt. Make a well in the center of the flour mixture and pour the olive oil and the yeast mixture. Stir the flour into the wet ingredients, until all the flour is incorporated. If its too dry, add more water. On a lightly floured surface, knead the dough for 15 minutes, until it is smooth and elastic. Shape the dough into a ball and put in in a well-oiled bowl. Cover with a moist towel and let rise in a warm place until double in bulk (about 1 1/2 hours).

One hour before baking the pizzas, start preheating the oven with pizza stone inside at 500 degrees F.

For the Chicken

In a large frying pan, heat the olive oil on medium high heat. add chicken pieces. sauté until cooked (6 minutes). Chill. Coat chicken with 2 tablespoons barbecue sauce. Set aside in the refrigerator.

For the Pizza

Punch the dough down, and divide into 4 equal portions. Roll out each portion into an 6-8 inch flat circle. Spread 1/4 cup barbecue sauce over the surface of the dough. Distribute 1/2 of the cheese over the sauce. Distribute 1/2 of the chicken over the cheese. Place half of the onion rings over the chicken pieces. Place the pizza onto the pizza stone. Bake until crust is crispy and cheese is bubbling (8-10 minutes). Remove pizzas from the oven and sprinkle each with 1/2 of the cilantro.

Pizza Recipes

Burrito Mexicalian Pizza

Ingredients:

- * 1 box single cheese pizza mix
- * 1 (4 oz.) can chopped green chilies, drained
- * 1 (16 oz.) can refried beans
- * 2 tablespoons chili seasoning
- * 1/4 teaspoon Tabasco
- * 8 ounces grated Cheddar cheese
- * 1/2 pound browned ground beef
- * 1 onion, chopped
- * 1 green pepper, cut in strips
- * 1 tomato, chopped
- * 3/4 cup sliced ripe olives

Directions:

Preheat oven and pizza stone to 425 degrees F. Prepare dough as directed on box; add 2 ounces of green chilies to dough.

Mix together refried beans, chili seasoning, Tabasco and remaining chilies.

Spread evenly over dough. Add sauce, grated cheese from box and grated Cheddar cheese. Top with browned ground beef, chopped onion, green pepper strips, tomato pieces and olives. Bake on pizza stone for 20 minutes.

Pizza Recipes

Mexican Pizza

Ingredients:

- * 1 (12" size) pre-baked pizza/bread crust
- * 1 can spicy refried beans (16 oz. size)
- * 3/4 cup medium salsa
- * 1/2 cup cheddar cheese -- shredded
- * 1/2 cup Monterey jack cheese -- shredded
- * 1/2 cup green onions -- sliced
- * 1 can sliced black olives -- drained (2 1/4 oz. size)
- * 1 teaspoon cilantro -- minced

Directions:

Preheat oven and pizza stone to 450 degrees F. Place crust on floured surface.

In bowl, combine beans and salsa; spread on crust. Sprinkle on remaining ingredient except cilantro. Bake on pizza stone for 10 minutes. Top with remaining cilantro.

Pizza Recipes

Mexican Salmon Pizza

Ingredients:

- * 2 small baked pizza crusts (about 7 inches in diameter)
- * 1/2 cup bottled salsa or picante sauce
- * 1/2 cup coarsely crushed tostadas
- * 1/2 cup cooked, flaked salmon
- * 1/4 cup chopped red onion (optional)
- * 1 cup shredded Mexican seasoned cheese** or Monterey Jack cheese

Directions:

** A packaged combination of Cheddar, Colby and Monterey Jack cheeses with Mexican seasonings.

Preheat oven and pizza stone to 450 degrees F. Spread half of salsa on each crust. Top each crust with crushed tostadas, salmon, onions and cheese. Bake until cheese is bubbly and lightly browned, 8-10 minutes.

Pizza Recipes

Tex-Mex Pizza

Ingredients:

- * 1 (12 inch) Thin Crust Dough shell (uncooked)
- * 2 large Tomatoes, diced
- * 1 tablespoon Chopped jalapeño pepper
- * 4 Green onions, chopped
- * 2 Cloves garlic, minced
- * 2 cups Cheddar cheese, shredded
- * 2 tablespoons Grated parmesan cheese
- * 1 Avocado, chopped
- * 1/2 cup Sour cream
- * 2 tablespoons Chopped Cilantro

Directions:

Preheat oven and pizza stone to 500 degrees F. Spoon tomatoes over pizza dough, leaving a 1/2" border. Top with jalapeños, garlic and onion. Sprinkle with cheeses and season with salt and pepper to taste. Bake on pizza stone for 10 to 14 min., until bottom of crust is golden brown. Top with avocado, a dollop of sour cream, and cilantro.

Artichoke Pepper Pizza

Ingredients:

- * 1 medium red bell pepper
- * 1 teaspoon olive oil
- * 2 cloves garlic, crushed
- * 1/4 cup light mayonnaise
- * 1/8 teaspoon red pepper
- * 1/8 teaspoon black pepper
- * 1 cup artichoke hearts
- * 1 (1-pound size) cooked pizza crust (like Boboli)
- * 1 cup shredded mozzarella cheese
- * 1/2 cup crumbled feta cheese
- * 1/2 teaspoon thyme

Directions:

Preheat oven and pizza stone to 450 degrees F.

Cut the red bell pepper into strips. Sauté in the olive oil in a skillet for 3 minutes. Stir in half the garlic. Sauté for 1 minute.

Process the remaining garlic, mayonnaise, red pepper, black pepper and artichokes in a food processor until the artichokes are finely chopped.

Place the pizza crust on a floured surface. Spread with the artichoke mixture to within 1/2 inch of the edge. Top with the red bell pepper. Sprinkle with the mozzarella cheese, feta cheese and thyme.

Bake on pizza stone for 14 minutes.

Pizza Recipes

Avocado 'N Everything Pizza

Ingredients:

- * 2 cups buttermilk baking mix
- * 1/2 cup hot water
- * 1 can (8 ounces) tomato sauce
- * 1/4 cup chopped green onion
- * 1/2 cup shredded mozzarella cheese
- * 1/2 cup sliced mushrooms
- * 1/3 cup sliced ripe olives
- * 1 small tomato, sliced
- * 2 tablespoons olive oil
- * 1 avocado, seeded, peeled and sliced
- * Fresh basil leaves, optional

Directions:

Preheat oven and pizza stone to 425 degrees F.

Stir buttermilk mix and water with fork in a small bowl. Pat or roll dough into 12-inch circle on floured surface. Mix tomato sauce and green onion together; spread over pizza dough. Top with cheese, mushrooms, olives and tomato slices. Drizzle olive oil over top. Bake on pizza stone for 15 to 20 minutes or until edge of crust is golden brown. Remove pizza from oven and arrange avocado slices over top. Garnish with basil leaves and serve.

Pizza Recipes

Bell Pepper, Red Onion, And Goat Cheese Pizza

Ingredients:

- * 1 (10-ounce size) fully baked thin pizza crust (such as Boboli)
- * 1/4 cup olive oil
- * 3 cloves garlic, minced
- * 3 cups (packed) baby spinach leaves
- * 1 1/2 cup thickly sliced mushrooms
- * 1/2 cup drained roasted red peppers from jar, cut into thin strips
- * 1/2 cup paper-thin red onion slices
- * 8 large fresh basil leaves, cut into thin strips
- * 1 package (5-ounce size) soft fresh goat cheese, coarsely crumbled (or mozzarella, fontina, gorgonzola)

Directions:

Preheat oven and pizza stone to 425 degrees F.

Place pizza crust onto floured surface. Mix olive oil and minced garlic in small bowl. Brush 2 tablespoons garlic oil evenly over crust. Top with spinach leaves, then sprinkle with sliced mushrooms, roasted red peppers, red onion slices, fresh basil, and crumbled goat cheese. Drizzle pizza evenly with remaining garlic oil.

Bake pizza on pizza stone until crust is crisp and cheese begins to brown, about 18 minutes. Transfer pizza to board. Cut into wedges and serve warm.

Pizza Recipes

Black And White Pizza

Ingredients:

- * 1 Loaf frozen bread dough -- thawed
- * 3 large onions -- sliced thin
- * 3 tablespoons olive oil
- * 1 1/2 teaspoon dried sweet basil
- * Dash Seasoned Salt
- * 16 ounces Black Olives -- drained & sliced
- * 8 ounces Mozzarella Cheese -- shredded

Directions:

Preheat oven and pizza stone to 425 degrees F. Follow package directions for thawing bread dough. In a large skillet heat oil; reduce heat; add onions. Cover and cook, stirring frequently, until onions are just tender. Stir in seasoning and basil. Roll dough into an 11 x 14 rectangle on a lightly floured surface. Gently spread onions and cheese over dough leaving an edge. Sprinkle on olives. Let this rest 15 minutes. Bake on pizza stone for 15 minutes or until crust is golden brown.

Pizza Recipes

Broccoli Mushroom Pizza

Ingredients:

- * 1 tablespoon olive oil
- * 2 cups sliced fresh mushrooms
- * 1 medium onion -- chopped
- * 10 ounces frozen chopped broccoli -- thawed and drained
- * 1 cup spaghetti sauce
- * 1 prepared pizza crust
- * 8 ounces shredded mozzarella cheese

Directions:

Preheat the oven and pizza stone to 400 degrees F. Sauté the onions and mushrooms in the olive oil in a large skillet until soft. Stir in the broccoli and cook until liquid is evaporated. Stir in spaghetti sauce; remove from heat. Spoon sauce onto prepared pizza crust, leaving about one inch around the perimeter. Top evenly with cheese. Bake for 15 minutes or until cheese is melted and crust is golden.

Cabbage Pizza

Ingredients:

- * 1 onion -- minced
- * 3 cloves garlic -- minced
- * 2 tablespoons oil
- * 4 cups chopped cabbage
- * 1 tablespoon fennel seed
- * 1 cup tomato sauce
- * 1/2 cup Parmesan cheese -- freshly grated
- * 1 prepared whole wheat pizza crust

Directions:

Preheat oven and pizza stone to 425 degrees F. In a frying pan, sauté the onion and garlic in the oil for 5 minutes, or until soft. Add the cabbage and fennel seeds, stir well, and cover. Cook over medium-low heat until the cabbage is just wilted. Top pizza crust with the tomato sauce, then the cabbage mixture. Sprinkle with the Parmesan cheese. Bake on pizza stone for 15 to 20 minutes, or until the cheese is lightly browned.

Pizza Recipes

California Pizza Kitchen Grilled Eggplant Cheeseless Pizza

Ingredients:

- * 3 Tbsp, Olive oil, divided
- * 1/2 teaspoon Soy sauce
- * 1/4 teaspoon Cumin
- * 1 pinch Cayenne pepper
- * 4 Japanese eggplants, sliced lengthwise 1/8-in. thick
- * Pizza dough as needed
- * 2/3 cup Red onion, sliced in 1/8-in. rings
- * 2 tablespoons Fresh cilantro, chopped
- * 4 cups Fresh spinach, cut in 1/4-in. strips
- * 6 Oil-packed, sun-dried tomatoes, drained, patted dry, julienned
- * Extra-virgin olive oil optional
- * Balsamic vinegar optional

Directions:

Preheat oven and pizza stone to 500 degrees F. Combine 1 Tbsp. olive oil, soy sauce, cumin and cayenne. Lightly coat both sides of eggplant slices with mixture. Discard outside skin-covered slices.

Grill eggplant 2 to 3 minutes per side; set aside. Shape pizza dough into 2 9-in. rounds. Brush each with 1 Tbsp. olive oil. Layer with onions then grilled eggplant.

Bake on pizza stone until crusts are golden, about 8 minutes.

Slice pizzas, then top with cilantro and spinach. Garnish with sun-dried tomato. Serve with oil and vinegar on side, if desired.

Pizza Recipes

Caramelized Onion And Gorgonzola Pizza

Ingredients:

- * 2 teaspoons butter
- * 1 large Vidalia onion, thinly sliced
- * 1 teaspoon sugar
- * 1 package (10 ounce size) refrigerated pizza dough
- * 6 ounces Gorgonzola cheese, crumbled

Directions:

Preheat oven and pizza dough to 425 degrees F. In a large sauté pan, melt butter over medium heat. Sauté onions in butter until the onions are soft and dark brown, approximately 25 minutes. Stir in sugar, and continue cooking for 1 or 2 more minutes.

On a floured surface, press out the dough to desired thickness. Spread onions evenly over the dough, and top with crumbled Gorgonzola.

Bake on pizza stone for 10 to 12 minutes, or until done.

Caramelized Red Onion Pizza

Ingredients:

- * 1 teaspoon olive oil
- * 3 large red onions, thinly sliced
- * 1 tablespoon maple syrup or light brown sugar.
- * 1 tablespoon balsamic vinegar.
- * 2 tsp. dried basil .
- * 2 cups. marinara sauce
- * pizza dough, rolled into 18- to 19-in. round as needed
- * 4 cups. Swiss chard or spinach, shredded
- * 1/2 cup fresh basil, slivered
- * 1/2 cup low-fat feta cheese, crumbled
- * 1/2 teaspoon dried oregano .
- * 1/4 teaspoon black pepper

Directions:

Preheat oven and pizza stone to 373 degrees F. In large nonstick sauté pan, heat olive oil over medium heat. Sauté onions, stirring frequently, for about 10 minutes, until caramelized to golden brown. Stir in maple syrup, vinegar and dried basil; set aside.

Spread marinara sauce over pizza dough, leaving 1/2-in. border. Arrange Swiss chard on top; top with onions. Sprinkle with fresh basil, feta cheese, oregano and pepper.

Bake on pizza stone for 30 to 35 minutes until crust is crisp.

Pizza Recipes

Chicago - Style Spinach Pizza

Ingredients:

- * 1 can (10 oz.) refrigerated pizza crust
- * 1 package (10 oz.) chopped spinach, thawed, well drained
- * 1 package (16 oz.) part-skim mozzarella cheese, shredded
- * 1/4 cup (1 oz.) Parmesan cheese, shredded, divided
- * 1 can (28 oz.) tomatoes, drained, cut up
- * 2 garlic cloves, minced
- * 2 teaspoons dried oregano leaves
- * 1/2 teaspoon red pepper flakes, optional

Directions:

Preheat oven and pizza stone to 500 degrees F. Form into round shape, around 10-14" in diameter. Mix spinach, mozzarella cheese and 2 tablespoons Parmesan. Spread evenly over crust. Mix tomatoes, garlic, oregano and pepper flakes. Spread over cheese mixture. Sprinkle with remaining 2 tablespoons Parmesan cheese. Bake on pizza stone for 10 minutes. Reduce heat to 375 degrees and bake for an additional 20 minutes.

Pizza Recipes

Corn and Tomato Pizza

Ingredients:

- * 1 pizza crust
- * 1 1/2 cup frozen corn -- thawed
- * 1 1/2 cup plum tomatoes -- seeded and chopped
- * 1/4 cup chopped fresh basil
- * 3 cloves garlic -- minced
- * 1 teaspoon dried oregano leaves
- * 1/2 teaspoon coarse ground black pepper
- * 2 tablespoons dijon mustard -- optional
- * 1 cup shredded mozzarella cheese
- * 2 tablespoons grated parmesan cheese

Directions:

Preheat oven and pizza stone to 450 degrees F. Prepare Pizza Crust. Combine corn, tomatoes, basil, garlic, oregano, and pepper in medium bowl. Spread mustard over prepared crust, if desired. Sprinkle crust with mozzarella cheese; top with corn mixture and Parmesan cheese. Bake 18 to 20 minutes or until crust is golden brown and cheese is melted. Cut into wedges.

**Thank You For Your Purchase of our Ultimate Pizza Stone and Peel.
Enjoy!**