

TEX-MEX PIZZA

Makes 2 (12-inch) pizzas

- 2 prebaked Basic Pizza Crusts
- 1 jar (16 oz.) mild, medium or hot taco sauce
- 1 pound bulk Italian sausage, browned and well drained
- 1 cup finely chopped red onion
- 2 cans (4 oz. each) diced green chillies, drained
- 6 ounces each Colby and Monterey Jack cheese, shredded (about 1½ cups each) or 12 ounces Co-Jack cheese, shredded (about 3 cups)

Divide ingredients in half. For each pizza, cover crust with taco sauce. Top with sausage, then red onion and green chillies.

Bake one pizza on hot baking sheet in a 400° oven for 10 minutes. Sprinkle with cheese. Bake 5 minutes longer or until cheese melts. Bake second pizza on hot baking sheet.

Garnish with whole fresh or pickled chili peppers and cilantro sprigs if desired.

TEX-MEX PIZZA CRUST: Make Basic Pizza Crust as directed but in Step 1, substitute ¾ teaspoon onion salt for the regular salt. In Step 3, use only 1 cup all-purpose flour and stir in with ½ cup finely crushed corn chips.

HAWAIIAN PIZZA

Makes 2 (12-inch) pizzas

- 2 prebaked Basic Pizza Crusts
- 16 ounces mozzarella cheese, shredded (about 4 cups)
- 12 ounces Canadian bacon, diced
- 1 cup chopped green pepper
- 1 can (20 oz.) pineapple rings, well drained
- 1 jar (10 oz.) sweet and sour sauce (optional)
- 1 package (3 oz.) shredded Parmesan cheese (about 1 cup)

Divide ingredients in half. For each pizza, cover crust with 1 cup of the mozzarella cheese. Top with Canadian bacon, green pepper and pineapple. Drizzle sweet and sour sauce over top. Sprinkle with 1 cup mozzarella cheese and Parmesan cheese.

Bake one pizza on a hot baking sheet in a 400° oven for 12 to 15 minutes or until cheese melts and pizza is hot. Bake second

QUICK-RISE

Preheat oven to
pizza pans.

f the flour, yeast.

mix by hand until

ir to make a firm

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ck dough with a

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nd crust on hot

individual recipes.

ubstitute 1 cup
In Step 2,
up whole wheat

salt to ½
decrease
/ 1½ cups all-
Cheddar cheese.

ons dried Italian

CLASSIC ALL-AMERICAN PIZZA

Makes 2 (12-inch) pizzas

2 prebaked Basic Pizza Crusts
12 ounces thinly sliced provolone cheese
2 cloves garlic, minced
1 cup thick pizza or spaghetti sauce
1 pound bulk Italian sausage, browned and well drained
2 teaspoons dried Italian herb seasoning, crushed
2 cans (2¼ oz. each) sliced ripe olives
2 cans (8 oz. each) sliced mushrooms, drained
¾ cup coarsely chopped green pepper
1 package (3½ oz.) sliced pepperoni
10 ounces mozzarella cheeses, shredded (about 2½ cups)

Divide ingredients in half. For each pizza, cover crust with provolone cheese. Stir garlic into sauce, then spread over provolone. Top with sausage, then sprinkle with Italian seasoning. Layer in order, olives, mushrooms, green pepper and pepperoni. Sprinkle with mozzarella cheese.

Bake one pizza on a hot baking sheet in a 400° oven for 15 minutes or until golden brown. Bake second pizza on hot baking sheet.

Serve with red pepper flakes if desired.

CALIFORNIA VEGGIE PIZZA

Makes 1 (12-inch) pizzas

2 prebaked Whole Wheat Pizza Crusts
5 cups coarsely chopped cooked broccoli
5 cups coarsely chopped cooked cauliflower
20 ounces Monterey Jack cheese, shredded (about 5 cups)
8 ounces mozzarella cheese, shredded (about 2 cups)
2 teaspoons dried basil leaves, crushed
1 teaspoon seasoned salt
½ teaspoon lemon pepper seasoning
Thinly sliced tomatoes
Sliced green onions
Alfalfa sprouts

In a large bowl, toss together broccoli, cauliflower, Monterey Jack cheese, mozzarella cheese, basil, seasoned salt and lemon pepper.

Spread half of the vegetable-cheese mixture on each crust.

Bake one pizza on a hot baking sheet in a 400° oven for 15 minutes or until cheese melts. Bake second pizza on hot baking sheet.

Arrange tomato slices around edge of pizza. Sprinkle with green onion and place alfalfa sprouts in center.

WESTERN BARBECUE PIZZA

Makes 2 (12-inch) pizzas

2 prebaked Basic Pizza Crusts or Cheese Pizza Crusts
1 pound ground pork or ground beef
2 cloves garlic, minced
2 cups barbecue sauce
1½ cups thinly sliced onions
6 ounces each Colby cheese and Monterey Jack cheese, shredded (about 1½ cups each) or 12 ounces Co-Jack cheese, shredded (about 3 cups)

In a large skillet, crumble ground meat. Add garlic and brown over medium-high heat; drain well.

Stir in barbecue sauce and onions. Reduce heat to low; simmer for 8 to 10 minutes or until onions are very tender. Spread half of meat mixture on each crust.

Bake one pizza on hot baking sheet in a 400° oven for 10 minutes. Sprinkle with half of the cheese. Bake 5 minutes longer or until cheese melts. Bake second pizza on hot baking sheet. Garnish with green pepper rings if desired.

WINDY CITY DEEP-DISH PIZZA

Makes 1 (10-inch) pizza plus 1 crust

Herb Pizza Crust dough
12 ounces mozzarella cheese, shredded (about 3 cups)
1 package (10 oz.) frozen chopped spinach, cooked and squeezed dry
1 cup ricotta cheese
¾ cup chopped hard salami (about 4 oz.)
1 teaspoon dried basil leaves, crushed
1 teaspoon dried oregano leaves, crushed
1 clove garlic, minced
6 ounces provolone cheese, shredded (about 1½ cups)
1 cup spaghetti or pizza sauce

Divide pizza dough in half and press one half in a greased 10-inch pie plate. Prick crust. Bake as directed in Basic Pizza Crust recipe. Use remaining dough as desired.

In a large bowl, mix 2 cups of the mozzarella cheese, spinach, ricotta, salami, basil, oregano, and garlic until blended.

To assemble pizza, sprinkle half of the provolone over crust. Spread half of the spinach filling over the provolone. Sprinkle with remaining provolone and top with remaining spinach mixture; smooth top. Spoon sauce over.

Bake pizza on a hot baking sheet in a 400° oven for 25 minutes. Sprinkle with remaining 1 cup mozzarella cheese. Bake 5 minutes longer or until cheese melts.

Let pizza stand for 5 minutes before cutting.

CREOLE PIZZA

Makes 2 (12-inch) pizzas

- 2 prebaked Basic Pizza Crusts
- 1 tablespoon olive or vegetable oil
- ½ cup chopped green pepper
- ½ cup thinly sliced celery
- 2 tablespoons dried minced onion
- 1 clove garlic, minced
- 2 cans (16 oz. each) peeled tomatoes, drained and coarsely chopped
- 1 can (8 oz.) tomato sauce
- 1 bay leaf
- 1 teaspoon paprika
- ½ teaspoon dried thyme leaves, crushed
- ½ teaspoon salt
- ¼ teaspoon cayenne pepper or to taste
- 18 ounces mozzarella cheese, shredded (about 4½ cups)
- 12 ounces cooked medium shrimp, thawed, if frozen, and drained
- 2 jars (6 oz. each) marinated artichoke hearts, drained and coarsely chopped
- 20 medium mushrooms, sliced

In a medium sauce pan over medium-high heat, heat oil until hot. Sauté green pepper, celery, onion and garlic for 4 to 6 minutes or until vegetables are almost tender. Stir in tomatoes, tomato sauce, bay leaf, paprika, thyme, salt and cayenne pepper. Reduce heat to low and simmer, uncovered, for 10 to 12 minutes or until vegetables are tender and sauce is thickened.

Divide sauce and other ingredients in half. For each pizza, cover crust with 1 cup of the mozzarella cheese. Spread with sauce. Top with shrimp, then artichokes and mushrooms. Sprinkle with 1¼ cups of the mozzarella cheese.

Bake one pizza on a hot baking sheet in a 400° oven for 15 minutes or until cheese melts and is bubbly. Bake second pizza on hot baking sheet.

VERMONT BREAKFAST PIZZA

Makes 2 (12-inch) pizzas

- 2 prebaked Basic Pizza Crusts
- 3 tablespoons butter or margarine
- 8 medium Golden Delicious apples, peeled and thinly sliced (about 12 cups)
- 1 cup packed brown sugar
- 2 teaspoons apple pie spice
- 1 pound pork sausage links
- 16 ounces sharp Cheddar cheese, shredded (about 4 cups)

In a Dutch oven over medium heat, melt butter or margarine. Add apples and cover. Cook for 6 minutes. Uncover; cook and stir for 8 minutes or until apples are almost tender. Stir in brown sugar and apple spice. Cook and stir for 2 minutes or until apples are tender and glazed. Meanwhile, in a large skillet, cook sausages; drain on paper towels.

Divide ingredients in half. For each pizza, cover crust with 1½ cups of the cheese. Spread with apples.

Bake one pizza on a hot baking sheet in a 400° oven for 5 minutes. Arrange sausages on top. Sprinkle with ½ cup of the cheese. Bake 5 minutes longer or until cheese melts. Bake second pizza on hot baking sheet.

*To make your own apple pie spice, mix 3 tablespoons ground cinnamon, 1 tablespoon ground nutmeg and 1 tablespoon ground allspice. Makes about 1.3 cups.

NOTE: If you prefer, 2 cans (20 oz. each) apple pie filling may be used in place of making the apple topping. Stir ½ teaspoon apple pie spice into each can of filling before spreading on pizzas.

OCTOBERFEST PIZZA

Makes 2 (12-inch) pizzas

2 prebaked Octoberfest Pizza Crusts (recipe follows)
8 ounces Swiss cheese, shredded (about 2 cups)
1 can (16 oz.) sauerkraut, well drained
8 ounces Muenster cheese, shredded (about 2 cups)
1 pound smoked bratwurst or smoked kielbasa, sliced, browned and drained
10 ounces Cheddar cheese, shredded (about 2½ cups)

Divide ingredients in half. For each pizza, sprinkle crust with Swiss cheese. Top with sauerkraut, then Muenster cheese and bratwurst or kielbasa.

Bake one pizza on a hot baking sheet in a 400° oven for 10 minutes. Sprinkle with Cheddar cheese. Bake 5 minutes longer or until cheese melts and is bubbly. Bake second pizza on hot baking sheet.

OCTOBERFEST PIZZA CRUST: *Make Basic Pizza Crust* as directed but in Step 1, increase caraway seeds. In Step 2, increase water to 1 cup plus 2 tablespoons. In Step 3, use only ½ cup all-purpose flour and stir in with 1 cup medium rye flour.

DIXIELAND PIZZA

Makes 2 (12-inch) pizzas

2 prebaked Cornmeal Pizza Crusts (recipe follows)
1 package (12 oz.) bacon, cut in 1-inch pieces
2 cans (14½ oz. each) stewed tomatoes
1 tablespoons tomato paste
16 ounces mozzarella cheese, shredded (about 4 cups)
2 small red bell peppers, cut in thin strips
4 ounces sharp Cheddar cheese, shredded (about 1 cup)
Sliced green onions

In a large skillet over medium-high heat, fry bacon until crisp. Drain on paper towels; set aside.

Drain stewed tomatoes, reserving juice. Coarsely chop tomatoes and place tomatoes in medium bowl. Add ½ cup of the reserved tomato juice and tomato paste. Stir until combined.

Divide tomato sauce and other ingredients in half. For each pizza, cover crust with 1 cup of the mozzarella cheese. Spoon tomato sauce over mozzarella cheese on crust.

Bake one pizza on a hot baking sheet in a 400° oven for 5 minutes. Sprinkle with 1 cup mozzarella cheese. Top with bacon, then red pepper and sprinkle with Cheddar cheese. Bake 5 minutes longer or until cheese melts and is bubbly. Sprinkle with green onions. Bake second pizza on hot baking sheet.

CORNMEAL PIZZA CRUST: *Make Basic Pizza Crust* as directed but in Step 1, add 1 tablespoon sugar. In Step 3, use only 1 cup all-purpose flour and stir in with ½ cup yellow cornmeal.