

## Mediterranean Pizza

Makes 2 pizzas

1 roasted red pepper, sliced  
1 small zucchini  
1 small Japanese eggplant, unpeeled  
4 large cloves garlic, minced  
6 slices onion, 1/2-inch thick  
olive oil  
salt and pepper

2 thin Boboli  
2 tablespoons pesto  
1 small package. Mozzarella,  
shredded  
imported Provolone, shredded for  
topping  
Bore's Head sandwich pepperoni  
8 pitted Greek olives, sliced

Slice or chop all vegetables about 1/2-inch thick. Combine garlic and oil. Toss all vegetables (except olives) with garlic-oil. Add salt and pepper.

Cover baking sheet with parchment. Spread out vegetable mixture. Roast at 350-degrees for 25-30 minutes.

Spread Mozzarella on Bobboli. In order, spread Pesto; top with roasted vegetables including red pepper, pepperoni, Provolone, Greek olives.

Bake at 450-degrees for 12 minutes.

## **\*Northwest Pizza**

Makes 1 pizza

Diana Gough

Suggestion: Make a double recipe; bake one and freeze the other.

1 large Boboli, thin

4 to 6 ounce mozzarella, shredded

1 ½ tablespoons *each* red and green onion, finely chopped

2 tablespoons green chilies, chopped

1 tablespoon capers

3 ounces tiny cooked shrimp

2 ounces smoked Nova salmon, chopped

3 ounces feta cheese, crumbled

Spread ingredients evenly on Boboli in order listed above. Bake in preheated 450-degree oven for 12 minutes. Remove from oven and let cool for 3 to 5 minutes. Cut and serve.

## Santa Fe Pizza

Makes 1 pizza

1 thin Boboli	1 ½ green bell pepper, roasted and coarsely chopped
2 one-half chicken breasts marinated overnight in olive oil, lemon juice, cilantro, small. garlic, pepper	3 tablespoon corn
1 medium onion, thinly sliced	1 small can tomato sauce
	chipotle sauce to taste
	Jack cheese, shredded
	fresh cilantro, chopped (garnish)

Drain chicken and sauté. Sauté onions. Layer Boboli in following order: tomato/chipotle sauce, ½ cheese, chicken, vegetables, ½ cheese. Bake in preheated 450-degree oven for 12 minutes. Garnish with cilantro.

## **\*Classic Sausage Pizza**

1 thin Bobboli

### Tomato Sauce:

1 tablespoon olive oil

1 14-ounce canned S&W diced tomatoes with juice

2 to 3 large cloves garlic, minced

½ tablespoon oregano

3 hot Italian sausages, skin

removed, broken apart and cooked

1 medium green pepper, chopped

1 medium-small onion, chopped

Mozzarella, shredded

Imported Provolone, shredded

Tomato Sauce: Sauté garlic in oil over medium heat. Add tomatoes, and oregano. Over high heat, reduce to consistency to that of tomato paste; stirring continually; set aside.

Sauté sausage; rinse with hot water, drain on toweling. Set aside. Sauté onion and pepper (no salt).

Assembly in order: Bobboli, tomato sauce, Mozzarella, sausage, pepper, onion, Provolone. Bake in 450-degree oven for 12 minutes.

## White Pizza

1 Boboli

ricotta

baked eggplant

sautéed onion and mushrooms

roasted red peppers

shredded mozzarella and imported provolone

Spread thin layer of ricotta in place of tomato sauce over Boboli. Add vegetables. Add cheeses. Bake in preheated 450-degree oven for 12 minutes.

## Mexican Pizza

Marinade: olive oil, lime juice, garlic and salt

Sauce: tomato sauce, chipotle, cumin, oregano and sugar to taste

Layer in order:

1 Bobboli

½ chicken breast, cubed

3 tablespoons each chopped red onion and green pepper

3 tablespoons canned Mexi-corn, drained

1 tablespoon canned, diced chili

Jack cheese, shredded

Marinate chicken at least 2 hours or overnight. Drain and sauté. Saute onion and green pepper. Assemble as indicated. Bake at 450-degrees for 12 minutes. Garnish with chopped cilantro.



## Chicago Style Pizza

1 thin Bobboli	1/3 cup Parmesan cheese, shredded
3 hot Italian turkey sausages	1/2 cup Donna's Tomato Pie filling recipe
olive oil	1/2 cup tomato sauce
3/4 red bell pepper, diced	2 green onions, thinly sliced
12 crimini mushrooms, sliced thinly	
6 to 8 ounces mozzarella cheese, shredded	

Remove casings from sausage; sauté into 1-inch, flat pieces. Drain and set aside. Sauté mushrooms and pepper in olive oil. Drain. Mix together tomato pie filling and tomato sauce.

To Assemble: In order spread tomato sauce mixture over Bobboli. Add 1/2 mozzarella and 1/2 Parmesan. Add sausage; then mushroom pepper mixture. Top with remaining cheese. Bake in preheated 450-degree oven for 12 minutes. Cut into slices and garnish with green onion.

## Greek Shrimp Pizza

1 tablespoon olive oil  
3 tablespoons fresh lemon juice  
 $\frac{3}{4}$  pound large shrimp, cut into thirds  
1 14-ounce can Petite-Cut S&W Tomatoes  
3 large garlic cloves  
 $\frac{1}{2}$  tablespoon oregano  
1 tablespoon olive oil  
1 thin Bobboli

fresh lemon juice  
8 ounces shredded mozzarella cheese  
Feta cheese  
Kalamata olives, pitted and quartered  
2 to 3 scallions, chopped  
Garnish: fresh basil leaves, sliced thinly

Whisk together 1 tablespoon olive oil and 2 tablespoons fresh lemon juice. Mix in the shrimp, then pour into a zip-lock bag. Marinate at least 2 hours or overnight.

In a 12-inch, non-stick fry pan, sauté garlic in 1 tablespoon olive oil for about 30 seconds. Add tomatoes with juice and oregano. Cook with medium-high heat, stirring constantly until the tomato mixture resembles thick tomato paste.

Spread tomato paste on Bobboli. Add half mozzarella and feta. Drain shrimp and add. Add green onions and olives. Top with equal amounts of feta and mozzarella.

Bake in a preheated 450-degree oven for 12 minutes. Garnish with basil.

## **\*Meatball Pizza**

1 large Boboli pizza crust

### Sauce:

about 2 tablespoons olive oil, separated

2 garlic cloves, peeled and mashed

1 14-ounce can S & W Ready-Cut tomatoes

1 ½ teaspoon oregano

pinch sugar

1 8-ounce can tomato sauce

6 ounces meatballs (see Italian Meatballs recipe), about 1 inch in diameter

6 crimini mushrooms, thinly sliced

6 to 8 ounces fresh mozzarella, sliced ¼-inch thick

garnish: fresh basil leaves

Sauce: Heat 1 tablespoon olive oil in large heavy non-stick skillet with medium heat. Sauté garlic 30 seconds. Add the canned tomatoes with juice, oregano and sugar. Raise heat to medium-high and reduce sauce until it has the consistency of thick tomato paste, stirring continuously, about 10 to 15 minutes. Mix in 6 ounces of the tomato sauce. Pour sauce into a bowl and set aside.

Clean skillet with paper towels. Add 2 teaspoons olive oil to skillet and sauté mushrooms until slightly browned, about 5 minutes. Remove mushrooms to a paper towel to drain and set aside. Slightly flatten meatballs and sauté in skillet with medium heat until no longer pink inside, about 3 to 4 minutes per side. Drain meatballs on paper towels to remove excess grease.

Assembly: Spread sauce over Bobboli. Arrange meatballs, mushrooms and cheese evenly throughout. Bake in preheated 450-degree oven for 12 minutes. Garnish with whole basil leaves.

## Middle Eastern Pizza

1 thin Bobboli

1 medium ripe tomato, cored and finely chopped, about  $\frac{3}{4}$  cup

1 small cucumber, seeded, peeled and finely chopped, about  $\frac{3}{4}$  cup

$\frac{1}{4}$  cup fresh mint leaves, finely chopped

2 tablespoon olive oil, divided

1 medium-small onion, finely chopped

$\frac{1}{2}$  pound ground lamb

3 garlic cloves, pressed

$\frac{1}{2}$  teaspoon ground cinnamon

$\frac{1}{2}$  teaspoon oregano

$\frac{1}{2}$  teaspoon kosher salt

pepper

3 tablespoons pine nuts, toasted

$\frac{1}{2}$  to  $\frac{3}{4}$  cup hummus or pesto

4 ounces feta cheese, crumbled

Combine tomato, cucumber and mint. Set aside in a sieve and allow to drain.

Sauté onion in 1 tablespoon olive oil until beginning to brown, about 8 minutes. Add the lamb and cook, breaking up meat, until it is no longer pink. Add garlic, cinnamon, oregano, salt and pepper and sauté 30 seconds. Mix in pine nuts. Set aside in a separate sieve and allow to drain.

Spread the remaining 1 tablespoon olive over the top of the Bobboli. Spread the hummus. Add the lamb mixture and top with Feta. Bake in a preheated 450-degree oven for 10 to 12 minutes or until the lamb is somewhat browned on top. Remove from the oven, cut into wedges and garnish with the tomato mixture.

## **Pesto Pizza**

1 thin Bobboli

¼ cup pesto

1 large Roma tomato, sliced

1 large ball fresh mozzarella, sliced

optional: 1 sausage, divided into patties and cooked

Spread pesto over pizza. Add sliced tomato, mozzarella and optional sausage patties. Bake in 450-degree preheated oven for 12 minutes.



## **Fresh Pizza Sauce**

Cook's Illustrated

2 (28-ounce) cans diced tomatoes

1 teaspoon sugar

2 large clove garlic, minced or pressed through a garlic press (optional)

1/3 cup chopped fresh basil

salt

In bowl of food processor, process tomatoes until crushed, two or three 1 - second pulses. Transfer tomatoes to fine-mesh strainer set over bowl and let drain at least 30 minutes, stirring occasionally to release liquids. Combine drained tomatoes, sugar, garlic, 1/2 tablespoon basil, and 1/8 teaspoon salt in bowl.

## **Pizza with Caramelized onions, Ricotta and Spinach**

Serves 4

NY Times Cooking

- 1 tablespoon olive oil
- 1 very large sweet onion, sliced
- 1/2 teaspoon fresh thyme leaves
- 1 garlic clove, minced
- salt and pepper
- 6 ounces baby spinach
- 1/4 red pepper, sliced and sautéed
- 1/4 pound mild Italian pork sausage, cooked
- 1 9-inch pizza crust, partially baked
- 1/4 cup + 2 tablespoons ricotta
- 1/4 cup tightly packed Parmesan, grated
- 1 egg yolk

Heat olive oil in a large non-stick skillet. Begin to caramelize onions (medium-low heat) adding a pinch of sugar, for about 10 minutes. Stir in thyme, garlic and a pinch of salt, Cook, stirring often for another 10 to 20 minutes or until golden. If onions are getting too dry, add little water. Set aside.

Sauté spinach with a pinch of salt until wilted. Cool somewhat. Place spinach in the middle of a clean cloth/towel and twist to ring out excess water. Chop the spinach and set aside.

Mix together ricotta, egg yolk, Parmesan and spinach. Spread over the pizza crust, leaving a 1/2-inch border around the rim. Spread sausage, onions and red pepper over the ricotta mixture.

Bake in 450-degree preheated oven for 12 minutes. Let cool somewhat and serve.

## Pizza Dough

Makes six 6-inch pizzas each serving 2

2 packets active dry yeast

2 tablespoons sugar

2 tablespoons olive oil, plus more for bowl and brushing

2 teaspoons kosher salt

4 cups flour (spooned and leveled), plus more for work surface

Pour 1 1/2 cups warm (120-degrees) water into mixer bowl; sprinkle with yeast and let stand until foamy, about 5 minutes

To yeast mixture add sugar, oil and salt and mix with paddle attachment. Change to dough hook. Add flour and knead for about 5 minutes at medium speed. If some dough is stuck to bottom of bowl, gradually add a little flour at a time until bottom is clean. Dump dough on floured surface and knead a few times. Clean, dry and add a little oil to mixer bowl. Add dough and baste the top with oil. Cover with plastic wrap and set aside in a warm, draft-free place until

dough has doubled in bulk, about 1 to 2 hours. Turn out onto a lightly floured work surface and gently knead 1 or 2 times.

Using a scraper, divide dough into 6 equal parts (use scale) and form each into a 4-inch disk. Wrap each individually with oiled plastic wrap. Freeze

To thaw, place dough in refrigerator overnight. Remove from fridge 4 hours before baking. Place on an oiled pizza pan or baking sheet and cover lightly with oiled plastic wrap

To prebake, move oven rack to the center of the oven and preheat to 450-degrees. Remove plastic wrap and dust the top of the disk with flour. Using floured fingertips, gently press dough outward from center until it measures about 6-inches in diameter. Bake for about 3-5 minutes. Cool before filling.

Fill pizza and return to oven for 10 to 12 minutes. Cool somewhat before cutting.

## Hawaiian Pizza

13-ounce Amy's Pizza Margarita

low-salt spam

sautéed onion

pineapple

shredded mozzarella

nori sheet

red pepper flakes

optional red pepper