

Show #56. Pizza Party

Rocky Road Pizza

1 brownie mix, cooked on a pizza pan, preheat the oven to package directions.

toppings;
marshmallow cream and or whipped cream cheese,
chocolate chips,
butterscotch chips,
peanuts
cherries

Bake for only ten minutes, check with a toothpick in the center to check for doneness.

Beware: do not be tempted to bake longer because the edges might burn!

Note: If using a non-fat brand, I recommend spraying with PAM first.

Start with a box of brownie mix for the crust. With a wet knife, spread the marshmallow cream evenly and sprinkle with chocolate chips, butterscotch chips and peanuts, and cherries from a jar.

For the pizzas, you can sprinkle cornmeal on the baking sheet before placing dough onto sheet.

Smoked Salmon, Fennel And Goat Cheese Pizza

1 1-pound frozen white bread dough piece, thawed
3/4 cup packed chopped fresh fennel
Olive oil
7 ounces soft mild goat cheese (such as Montrachet), crumbled
1/2 cup chopped red onion
4 ounces smoked salmon, cut into 1-inch pieces

Let dough rise in warm draft-free area until doubled, about 1 hour.

Preheat oven to 450°F. Butter 12-inch-diameter pizza pan. Knead dough briefly on floured surface. Sprinkle 1/4 cup fennel over and knead dough until fennel is well incorporated. Roll out dough on lightly floured surface to 12-inch round. Transfer to prepared pan. Build up edges of dough to form rim. Brush dough lightly with olive oil. Sprinkle 1/4 cup fennel over, then goat cheese. Top with onion. Bake until cheese melts and crust is golden brown, about 20 minutes. Sprinkle smoked salmon, olives and remaining 1/4 cup dill over.

Chicken, Artichoke And Feta Cheese Pizza

1 Cooked Rotisserie chicken, purchased in your local supermarket deli section
1 6.5-ounce jar marinated artichoke hearts, drained, 2 tablespoons marinade reserved
1 tablespoon yellow cornmeal
1 10-ounce tube refrigerated pizza crust dough
6 ounces plum tomatoes, thinly sliced into rounds
1 cup crumbled herb-seasoned feta cheese (about 4 ounces)
1/2 medium-size sweet onion (such as Vidalia or Maui), thinly sliced
2 tablespoons thinly sliced fresh mint

Preheat oven to 425F.

Cut artichokes into 1/2-inch pieces. Sprinkle baking sheet with yellow cornmeal. Unroll pizza crust dough onto prepared baking sheet; press out dough to 11-inch square. Brush dough with 1 tablespoon reserved marinade. Top dough with artichokes, plum tomato slices, crumbled herb-seasoned feta cheese and sweet onion slices. Drizzle with remaining 1 tablespoon marinade.
Bake pizza until crust is crisp and golden, about 15 minutes. Transfer to platter. Sprinkle with mint. Cut pizza into 4 squares and serve.

Sautéed Vegetable Pizza

- 1 10-ounce tube refrigerated pizza dough
- 4 tablespoons garlic-flavored olive oil or regular olive oil
- 8 cherry tomatoes, halved
- 1 red bell pepper, sliced
- 1 medium zucchini, quartered lengthwise, cut crosswise into 1/2-inch-thick pieces (about 1 3/4 cups)
- 1 small red onion, thinly sliced (about 2 cups)
- 1 8-ounce package shredded 3- or 4-cheese pizza blend
- 3 Tablespoons chopped fresh basil

Position 1 rack in top third of oven and 1 rack in bottom third of oven; preheat to 425°F. Unroll pizza dough and place on heavy large baking sheet. Press or stretch to 13x9-inch rectangle. Brush with 1 tablespoon oil. Toss tomatoes, bell pepper, zucchini, and onion with remaining 3 tablespoons oil in large bowl. Arrange vegetables on large rimmed baking sheet. Place pizza crust on top rack in oven and vegetables on bottom rack. Bake until pizza crust is golden brown and vegetables are softened and brown in spots, about 13 minutes. Remove from oven. Sprinkle crust with cheese and top with vegetables. Top with basil and bake until cheese is melted and bubbly, about 3 minutes. Cut into squares and serve.

Makes 2 to 4 servings

Tossed Pizza Salad

- 1 4-ounce fully baked pizza crust (such as Boboli), cubed
- 1 1/2 cups diced tomatoes
- 1/2 cup thinly sliced fresh basil
- 1/2 cup bottled Italian dressing
- 1 small green bell pepper, chopped
- 1 cup diced fresh mozzarella cheese (about 4 ounces)
- 1/2 3.5-ounce package sliced pepperoni
- 1 large bunch arugula, stemmed

makes 2 servings; can be doubled

Toss pizza crust, tomatoes, basil and 1/4 cup dressing in large bowl; let stand 5 minutes. Mix in bell pepper, cheese, pepperoni and arugula. Add remaining 1/4 cup dressing; toss to combine. Season with salt and pepper and serve.

You can substitute genoa salami for pepperoni, and add pine nuts, just for kicks.