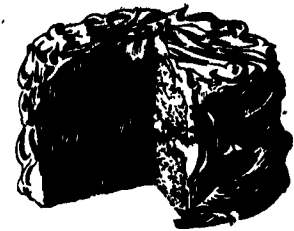


Home On The Range



Pizza Pizazz

It's well known that imaginative, bountiful cooking and an array of entertaining, appreciative friends are the key ingredient of any outstanding party. Put that combination together for a festive open house celebration, add savory homemade pizza to the menu, stir with enthusiasm, and the party is sure to be memorable.

There's hardly a person who will dispute pizza as America's favorite food. Hot and steaming from the oven, bursting with any number of real cheeses and optionals such as mushrooms and chicken, pizza appeals to all ages.

For a free Wisconsin Cheese Booklet packed with a collection of pizza recipes from top chefs across America, write to Wisconsin Milk Marketing Board, Dept. OH, 8418 Excelsior Drive, Madison, WI 53717.

GRILLED WHITE GARDEN PIZZA

6 individual pizzas

Crust:

- 1 tablespoon instant dry yeast
- 8 ounces warm water
- 2 tablespoons olive oil
- 3½ cups all-purpose flour
- 1 teaspoon salt

Topping:

- 3 cups ricotta cheese
- 3 cups mozzarella cheese, shredded
- 4 large tomatoes, sliced thin
- Parsley
- Oregano
- Fresh pepper

In a small bowl, dissolve yeast in warm water. Combine flour and salt and place on flat work surface. Make a well in the center and pour in yeast mixture and 2 tablespoons olive oil. Stir together with a fork. Knead until smooth, adding additional flour if necessary. Divide dough into 6 equal portions and place in lightly oiled bowl. Cover and set aside for 1 hour.

To make pizza; flatten dough on floured surface into six individual crusts. Spread ½ cup ricotta cheese over each crust and top each with approximately 6 tomato slices. Sprinkle ½ cup mozzarella cheese over tomato and top with seasonings.

Using large, wide spatula place assembled pizza on grill over medium-high heat and cover. Cook pizza approximately four minutes or until bottom crust is browned and cheese is melted.

MEXICAN PIZZA

- 8½ -ounce package corn muffin mix
- 16-ounce can refried beans
- ¾ cup shredded cheddar cheese
- ¾ cup shredded Monterey Jack cheese
- 1 cup tomato sauce with tomato bits
- 3 tablespoons chopped green pepper
- 3 tablespoons chopped green onions
- 2 tablespoons hot salsa ranchera
- ½ avocado, peeled, sliced, chopped
- Tomato

Preheat oven to 400 degrees. Make corn bread according to package directions, reducing milk to ¼ cup. Spread evenly in well-buttered 14-inch diameter pizza pan. Bake 20 minutes. Cool about 5 minutes. Spread refried beans over entire corn bread surface. Sprinkle with half of cheeses. Combine tomato sauce, green pepper, onion, and salsa. Spoon over refried beans. Sprinkle with remaining cheese. Reduce oven temperature to 350 degrees. Bake 15 minutes or until cheese is melted and mixture is hot. Garnish with avocado slices and chopped tomato.

Cathy Gro

Mifflin Co. Dairy Princess

CONFETTI'S BARBECUE CHICKEN PIZZA

- 1 pizza crust
- ½ cup spicy barbecue sauce
- ¾ cup provolone, grated
- ½ cup Havarti cheese, cubed
- 1 cup cooked chicken, cubed and tossed in 2 tablespoons barbecue sauce
- 2 tablespoons diced red onion
- 2 tablespoons pitted and chopped olives
- 1 tablespoon roasted garlic, chopped
- ½ cup smoked mozzarella cheese, grated
- Pinch kosher salt
- 1 tablespoon olive oil
- 1 tablespoon whole cilantro leaves

Spread barbecue sauce on pizza crust. Evenly distribute cheese, chicken, onion, olives, garlic and smoked mozzarella. Bake in preheated 375 degree oven for 10-12 minutes or until crust is crisp and brown. Before serving brush top of pizza with 1 tablespoon olive oil. Sprinkle kosher salt and place cilantro leaves evenly around top.



In a hurry? For pizza crust options, use Italian bread shells, English muffins, Pita bread (don't separate slices, frozen pizza dough, French bread slices, or frozen bread dough.

FESTIVE FOCACCIA PIZZA BREAD

- 1 pound frozen bread dough, thawed
 - 1½ teaspoons dried Italian herbs
 - ¾ cup pitted ripe olives, sliced in thirds
 - ¾ cup coarsely chopped walnuts
 - 1 cup thinly sliced onion
 - 1½ cups shredded classic or Hickory Smoked Jarlsberg cheese
 - 1 tablespoon olive oil
 - Freshly ground pepper, to taste
- Pat and stretch dough to fit 12-inch round baking pan. Cover with oiled waxed paper and let rise in warm place until doubled about 1 hour.
- Preheat oven to 375 degrees. Dimple dough with fingertips, making deep indentations. Sprinkle first with herbs, olives, walnuts, onion, and cheese. Drizzle oil and grind pepper overall.

In lower third of oven, bake 30 minutes or until golden brown. Or cool completely, wrap, refrigerate, and reheat to serve. Serves 10 to 12.

PIZZA BAKE

- 2 pounds ground beef
 - 1½ cups buttermilk baking mix
 - 2 eggs
 - 1½ cups milk
 - 1½ cups shredded cheese
 - 12-ounces pizza sauce
- Brown ground beef and drain well. Mix with pizza sauce and put into a 12x9-inch baking dish, cover with shredded cheese. Combine in a medium mixing bowl the baking mix, milk, and eggs. Pour over cheese. Bake at 350 degrees for 20 minutes or until brown.

Amy Wolfgang
1989 Montgomery Co. Dairy Princess

(Turn to Page B8)

Featured Recipe

The fall football season is upon us. For many avid football fans the festivities begin long before the teams take the field. Tailgating parties are popular in stadiums across the Commonwealth, as a pre-game warm-up for fans.

Whatever the reason — crisp, cool fall weather; good friends; or the mounting of excitement of the game — appetites seem to increase as the game approaches. To avoid a delay in dinner penalty, the Pennsylvania Beef Council has produced a new brochure which contains ten recipes guaranteed to score extra points at any tailgate meal.

From Penn State Coach Joe Paterno's own "Half-Time Meatball Sandwiches" to "Hot 'N Spicy Chukky Beef Chili," the recipe booklet offers quick and easy tailgating recipes which will satisfy the most ravenous appetite.

To obtain a free copy of the recipe booklet send a self-addressed stamped envelope to: Tailgate Recipes, Pennsylvania Beef Council, 4714 Orchard Street, Harrisburg, PA 17109.

Here is a recipe from the booklet.

ITALIAN BEEF TRI-TIP SANDWICHES

35 Minutes

- 1-1½ pounds beef tri-tip (bottom sirloin) roast
 - 2 cloves garlic, minced
 - 1 teaspoon oil
 - ½ teaspoon salt
 - ¼ teaspoon pepper
 - 2 large green bell peppers, cut in half lengthwise and seeded
 - 1 can (13 ounces) single-strength beef broth
 - ¼ cup water
 - ¼ teaspoon each crushed red pepper pods, and Italian seasoning
 - 6-8 French bread rolls, each 5 inches long, split horizontally
- Combine garlic, oil, salt and pepper; spread evenly over surface of beef tri-tip roast. Place roast on grid over medium coals. *Grill 30 to 35 minutes, turning occasionally. (Roast will be rare to Medium.) During last 15 minutes of grilling, place peppers on grid, cook until tender, turning occasionally. Remove roast from grill; allow to stand "tent" with foil 10 minutes for easier carving. Meanwhile, combine broth, water, red pepper pods and Italian seasoning in saucepan. Bring to a boil; reduce heat and simmer, covered 10 minutes. Carve roast across the grain into very thin slices or slice with meat slicer. Cut peppers into strips. Place equal amounts of sliced beef in rolls, top with equal amounts of pepper strips and serve with broth mixture. 6 to 8 sandwiches.

*Test about 4 inches above coals for medium with 4-second hand count.

Note: A beef tri-tip roast will yield four, 3-ounce cooked trimmed servings per pound.

Note: Recipe may be doubled. Roasts may be grilled, covered and refrigerated up to 24 hours ahead. Add sliced beef to hot cooked broth; stir to warm beef. Assemble as above.

Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date.

October

- 16- Pork Recipe Contest
- 23- 2nd Week Pork Recipe Contest
- 30- Crock Pot Recipes

November

- 6- Yqur Favorite Bread Recipe