

Home on the Range

Make It Pizza

Often hailed as the "perfect meal," it's no wonder pizza appears on America's top five most-often craved foods.

Today's passion for pizza is leading to more adventurous and sophisticated ways to add pizzazz to the standard slice.

Conventional toppings are being replaced with fresh and exciting alternatives such as sweet basil, jalapeno peppers, grilled vegetables, spicy peanut or barbecue sauce, grilled asparagus or wild mushrooms, and even mixed greens.

More varied cheeses are being used but mozzarella continues as the undisputed reign as "king of pizza cheese" according to the 1995 Business Trend Analysts report).

Crusts, too, are more diverse. Various doughs like whole wheat and sourdough are often used in place of the traditional white flour crusts and have quickly gained notoriety because of the enhanced flavor they add.

Don't forget, any pizza can be grilled.

Included in today's selection are non-typical pizzas — a vegetable pizza and a brownie pizza — popular party fare.

For a free brochure filled with more pizza recipes from the American Dairy Association, send a self-addressed, stamped business-sized envelope to "Pizza Go Home!," c/o ADA, P.O. Box 760, Rosemont, IL 60018-7760.

PIZZA SAUCE RECIPE

- 3 quarts tomatoes, canned
- 1 quart tomato paste
- 2 cups water
- 3 teaspoons garlic powder
- 3 teaspoons onion powder
- 3 teaspoons salt
- 1/2 teaspoon black pepper
- 2 tablespoons basil leaves
- 2 tablespoons oregano
- 1/4 cup butter

Strain tomatoes, reserve juice. Chop the pulp using a French knife.

Have all equipment and ingredients handy.

In a saucepan, add the tomato pulp, juice, tomato paste, and water. Bring to a boil.

Add the remaining ingredients and stir with a spoon. Simmer until mixture reduces slightly and becomes fairly thick.

Check seasoning and pour into stainless container.

Yields one gallon.

GRILLED VEGETABLE, FETA, AND MOZZARELLA PIZZA

1/2 small eggplant, cut in 1/2-inch slices

1 small red bell pepper, sliced into 1/2-inch rings

1 small zucchini, thinly sliced lengthwise

1 small yellow squash, thinly sliced lengthwise

3 tablespoons olive oil, divided

1 tablespoon cornmeal

1 pound pizza dough, thawed if frozen

1 clove garlic, crushed

3 tablespoons chopped fresh oregano, or 1 1/2 tablespoons dried

1 cup mozzarella cheese, cubed

1/4 cup crumbled feta cheese

Freshly ground black pepper

Prepare charcoal on one side of a covered grill to medium coals or heat gas grill to medium-high.

Brush sliced vegetables with 2 tablespoons olive oil. Arrange on an oiled grill over hot coals. Cook eggplant and pepper slices 3-4 minutes on each side; cook zucchini and yellow squash slices 2-3 minutes on each side. Remove vegetables from grill and set aside.

Sprinkle a 14-inch pizza pan or a large baking sheet with cornmeal. Roll out or stretch pizza dough to a 14-inch circle, forming a small rim around the edge. Transfer to the pizza pan or baking sheet. Drizzle remaining oil over dough; sprinkle with garlic and half the oregano.

Scatter the mozzarella over the dough. Arrange the grilled vegetables over the mozzarella. Scatter the feta over the vegetables and sprinkle with remaining oregano and freshly ground black pepper.

Position pizza pan or baking sheet away from hot coals and close grill over. Grill over indirect medium-high heat 10-15 minutes until crust is crisp and cheese has melted.

Am. Dairy

CRAZY CRUST PIZZA

1 cup flour

1 egg

1/4 cup milk

Mix together and pour into greased pan. If meat toppings are desired, place layer in batter before baking. Bake for 20-25 minutes at 350 degrees or until light brown.

Top with pizza or spaghetti sauce. Sprinkle with 1 teaspoon each basil and oregano. Top with shredded cheese. Put back in oven until cheese is melted.

Royell Bashore

Lebanon Li'l Dairy Miss



Grilled Vegetable, Feta, and Mozzarella Pizza is a creative meal for pizza lovers.

VEGETABLE PIZZA

2 8-ounce cans refrigerated crescent dinner rolls

2 8-ounce packages cream cheese, softened

1-ounce package ranch-style dressing mix

1/4 cup mayonnaise

1/4 cup finely chopped broccoli

1/4 cup finely chopped cauliflower

1/4 cup finely chopped celery

1/4 cup finely chopped onion

1/4 cup finely chopped radishes

1/4 cup finely chopped carrots

1/4 cup finely chopped green peppers

1/4 cup grated cheddar cheese

1/4 cup grated parmesan cheese, optional

1/4 cup thinly sliced tomatoes

Grease 11x15-inch baking sheet with sides or a jelly-roll pan. Unroll crescent rolls into 8 rectangles. Line bottom of baking pan with the rectangles of dough, pinching the seams together. Bake as directed on package, cool.

Combine cream cheese, dressing mix, and mayonnaise. Spread over cooled crust.

Mix chopped vegetables and spread over the cream cheese mixture. Top with cheese. Cover with plastic wrap and refrigerate overnight.

When ready to serve, top the pizza with the tomatoes and cut into desired-size pieces.

Chopping vegetables can be done with a food processor except for green peppers, which are best chopped by hand.

B. Light

Lebanon

Pizza Facts You Should Know

- Americans eat approximately 350 slices of pizza per second, which translates to 23 pounds per person per year.
 - America's favorite pizza topping is pepperoni, garnering 36 percent of all pizza orders; followed by extra cheese; sausage; and mushrooms; anchovies are last.
 - According to an American Dairy Association random sampling survey, pizza is America's fourth most craved food, behind cheese, chocolate and ice cream.
 - There are more than 61,000 pizza parlors in the United States and innumerable restaurants that offer at least one pizza option.
 - By 2004, manufacturers' sales of pizza cheese are expected to top \$3.2 billion and per capita consumption should reach 12.5 pounds.
 - Ninety-three percent of Americans eat pizza at least once a month.
 - In 1905, Gennaro Lombardi opened the first pizza parlor in the United States at 53 1/2 Spring St. in New York City.
 - Americans' pizza preferences weigh in at: thin crust (61 percent); deep dish and thick crust (both 14 percent); and extra-thin crust (11 percent).
 - The world's largest pizza was built in Havana, Florida, on October 11, 1987. The pie weighed 44,457 pounds, measured 140 feet, covered more than 10,000 square feet and used 9,375 pounds of cheese.
 - Chicago-style — or deep dish — pizza was created in 1943 by Ike Sewell and Ric Riccardo of Pizzeria Uno.
 - The amount of cheese used on pizzas ranges from 4 ounces on a thin crust to 1 1/2 pounds on a large deep-dish.
 - "Pizza" means "slice" in Italian, making the phrase "slice of pizza" a tad redundant.
- Sources: American Dairy Association (ADA), Pizza Today, National Association of Pizza Operators, www.pizza-police.com, Business Trend Analysts, Bolla Wines.

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 listed below.

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| October | 3 - | Pork Month |
| | 10 - | National Apple Month |
| | 17 - | Using Walnuts |
| | 24 - | Pumpkin Recipes |