



Pizza

With Or Without The Pie

People thought the world was flat until Christopher Columbus proved otherwise. Pizza lovers thought the same of their favorite tomato sauce, pepperoni, and cheese-topped disk—until now.

There's a new way to satisfy your craving for the taste of pizza with or without the pie.

Today's selection of innovative, no-fuss recipes offers the great taste of pizza Americans have come to love—but with more variety.

Try the quick pizza ideas using muffins, refrigerated dough or even sliced bread.

Without the bread, use one of the alternative recipes that provides the pizza flavor in soup, pasta, or dip.

With or without the pie, your family and friends are sure to love these recipes.

VEGETABLE PIZZA
2 packages refrigerated crescent roll dough
8-ounces cream cheese
1 cup cottage cheese
¼ cup mayonnaise
1 package dry ranch dressing mix
1 cup each diced: broccoli, cucumber, celery, cauliflower, green pepper, onion, and tomatoes.
Press crescent roll dough onto large cookie sheet, pinching seams together. Bake at 350 degrees for 8-10 minutes or until golden brown. Cool.
Mix together cheeses, mayonnaise, and ranch dressing. Spread on cooled crust. Top with assorted vegetables. Top with two cups shredded cheese. Cut into squares when ready to serve. Use round pizza pan and slice like regular pizza.

Mrs. Glenn Love
East Waterford

HEARTY ITALIAN SOUP WITH ROSEMARY FOCACCIA

10-ounce can refrigerated pizza crust

2 tablespoons olive oil
2 cloves garlic, minced
1 teaspoon dried rosemary, crushed

1½ cups pizza blend shredded cheese, divided

14½ -ounce can reduced sodium chicken broth

2 medium zucchini or yellow squash, chunked

16-ounce can cannellini or great Northern beans, drained

½ cup pizza quick sauce

½ cup pepperoni slices, cut into strips

Preheat oven to 425 degrees. Lightly grease a 15x10-inch jelly roll pan.

Unroll dough onto jelly roll pan; press into 10x12-inch rectangle. With thumb, press indentations randomly over surface of dough. Combine oil, garlic and rosemary; brush evenly over dough. Sprinkle half cup cheese evenly over dough. Bake 12 to 14 minutes or until golden brown.

Meanwhile, in a large saucepan, combine broth with zucchini. Bring to a simmer; cook for 3 minutes. Stir in beans, pizza sauce and pepperoni; return to simmer and continue to cook 5 minutes.

Ladle into shallow bowls; top with remaining cheese. Cut focaccia into 8 rectangles; serve with soup.

MEXICAN PIZZA

8½ -ounce corn muffin mix

16-ounce can refried beans

1 cup shredded cheddar cheese

1 cup shredded Monterey Jack cheese

1 cup prepared salsa

¼ cup chopped green bell pepper

¼ cup sliced green onion

½ avocado, peeled

¼ sliced chopped tomato

Preheat oven to 400 degrees.

Make cornbread according to package directions, reducing milk to ¼ cup. Spread evenly in well buttered 12-inch diameter pizza pan. Bake 10 minutes. Cool about 5 minutes. Spread refried beans over entire corn bread surface.

Sprinkle with half of cheeses. Combine salsa, green pepper, and onion. Spoon over refried beans.

Sprinkle with remaining cheeses. Reduce oven temperature to 350 degrees. Bake 15 minutes at 350 degrees or until cheese is melted and mixture is hot. Garnish with avocado slices and chopped nuts.

Noreen Rouse
Sullivan Co.
Dairy Princess

Anonymous

QUICK MINI-PIZZAS

Take enough sliced bread for your family. Place on baking sheet.

Spoon on pizza sauce and ground beef that has been browned with salt and pepper. Top with grated cheese or any of your favorite pizza toppings. Bake until hot. Enjoy.

Anonymous



Chicken Pesto Pizza is one of many different ideas to add a new twist to an old favorite.

CHICKEN PESTO PIZZA

2 teaspoons cornmeal

12- to 14-inch refrigerated pizza crust, unbaked

½ cup prepared pesto sauce

½ cup sliced tomatoes

5-ounces canned chunk breast of chicken, drained, flaked

1 cup shredded mozzarella cheese

¼ cup grated parmesan cheese

Crushed red pepper flakes, if desired

Heat oven to 400 degrees. Sprinkle cornmeal on bottom of pizza pan. Place pizza crust over cornmeal. Spoon pesto sauce over surface of crust. Top with remaining ingredients. Bake 12 to 15 minutes or until cheese is melted and edges are lightly browned. Makes 4 to 6 servings.

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COSTINI TRIANGLES

10-ounce can refrigerated pizza crust

2 tablespoons olive oil

2 cloves garlic, minced

½ cup Italian blend shredded cheese

Heat oven to 425 degrees. Lightly grease a large cookie sheet.

Unroll dough; press to a 12x12-inch square. Using a sharp knife, cut dough into four squares; cut each square diagonally in half; forming 8 triangles. Transfer triangles to cookie sheet.

Combine oil and garlic; brush over triangles; top with cheese.

Bake 12 to 14 minutes or until golden brown. Serve with dip or Perky Pepperoni Pasta Toss.

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MINI PIZZA FACES

2 English muffins

1 cup pizza sauce

2 cups shredded mozzarella cheese

Pepperoni, green peppers, anchovies, etc.

Spoon pizza sauce on muffin halves. Cover with shredded cheese. Use pizza toppings to create eyes, noses, and lips on the face of pizza. Bake on 350 degrees until cheese is completely melted. Makes 4 faces.

Lori Connelly
State Dairy Princess

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Featured Recipe

Tioga County Dairy Princess Stefanie Long believes this easy-to-do recipe is just the thing for the new millennium.

She writes, "Pizza has always been one of my favorite foods. I love mozzarella on my pizza."

"Growing up I used to try almost to make almost anything. I learned to love this recipe using refrigerator rolls. It's a fun way to get children involved in making their favorite food."

PAT-A-PIZZA

1 can refrigerated biscuits

1½ cup spaghetti sauce, any flavor

1 cup mozzarella cheese, shredded

Pepperoni (optional)

Open can of biscuits, place on greased cookie sheet. Press down each one separately so it is thin like a pizza crust. Add 2 teaspoons spaghetti sauce per pizza. Sprinkle with mozzarella cheese on top the way you like it. Bake at 350 degrees for 8-10 minutes or until edges are golden brown. This recipe is for 10 rolls and can easily be doubled.

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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.

January	29 - Breakfast Buffet
February	5 - Muffin Mania Week
	12 - Valentine Sweets
	19 - Heart-Healthy Eats