

## **Ideas for pizza**

Get your pizza dough from the café at Sam's. Call first to make sure they have it. You have to buy a case of 20 dough balls for about \$16.00.

Preheat your baking stone for about 20 minutes at 450°. Roll out dough larger than the stone. Get your ingredients ready to go. Get the hot stone out of the oven. Sprinkle a little corn meal on the stone. Flip the dough over the on the stone. Throw on the ingredients. Flip the edges of the dough over. Put back in the oven and bake about 15 minutes.

## **CHICKEN BACON RANCH**

- 1 bottle ranch dressing – don't use the whole bottle – just squirt some on for the base
- Fresh garlic – 3 or 4 cloves spread around over the ranch dressing
- 2 chicken breasts with fajita seasoning, grilled and cut into small strips
- 1 bag Hormel bacon bits
- 1 lb of cheese – use cheddar, Monterey jack, pepper jack, Asiago, mozzarella or a combination

## **TACO PIZZA**

- 1 sm can Green enchilada sauce
- 1 can green chilis
- 1 fresh med tomato
- 1 lb taco seasoned hamburger
- 8 – 16 oz of shredded cheddar cheese

After it's done baking add:

- 1 bag cool ranch Doritos, crushed
- 1 sm bunch cilantro, chopped

## **PESTO PIZZA**

- pesto
- fresh, sliced mozzarella cheese
- sun dried tomatoes
- lots of fresh grated parmesan cheese

## **ITALIANO**

- 16 oz Ricotta cheese
- Garlic salt
- Parsley
- Feta cheese
- Fresh spinach ½ bag
- Chicken sausage – 5 links, sliced
- Fresh basil
- Mozzarella cheese – 1 lb
- Sun dried tomatoes

## **THREE CHEESE**

- Pizza or spaghetti sauce
- fresh mozzarella cheese
- feta cheese
- lots of fresh grated parmesan cheese

## **GREEK PIZZA**

- 16 oz Ricotta cheese
- Feta cheese
- Fresh Spinach ½ bag
- Capers 1 Tbsp
- Olives
- Fresh mozzarella
- Rosemary
- Basil

Basic directions for pizza

1. Take out pizza dough in the AM. Pour in some olive and coat the dough ball.
2. Preheat the stone for about 20 minutes at 450°
3. Roll out the dough
4. Get the hot stone out of the oven
5. Sprinkle corn meal on stone
6. Flip the dough over on the hot stone
7. Put all the stuff on quickly
8. Roll up the edges back over the pizza
9. Bake for 15 minutes
10. Eat