



Pizza, Pizza, Pizza

CHEESEBURGER PIZZA

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| 1 lb (500 g) lean ground beef | 3 tbsp (40 mL) salsa |
| 1 medium onion, chopped | 1 Italian bread shell (Boboli) |
| 2 cloves garlic, crushed | 2 cups (500 mL) shredded cheddar cheese |
| 1 tbsp (15 mL) oil | Diced tomato |
| 2 tsp (10 mL) Worcestershire sauce | Sliced green onion |
| 2 tbsp (25 mL) ketchup | |

In a frypan, cook beef, onion and garlic in oil until beef is lightly browned. Drain off excess fat. Stir in Worcestershire sauce. Combine ketchup and salsa. Place bread shell on a cookie sheet and spread with ketchup mixture, leaving a 1 inch (2.5 cm) border. Sprinkle with 1 cup (250 mL) of cheese. Top with beef mixture and remaining 1 cup (250 mL) cheese. Bake at 450°F (230°C) for 12 - 15 minutes. Sprinkle with tomato and green onion. Serves 4.

GINGER TURKEY PIZZA

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| 2/3 cup (150 mL) sliced green onions | 1 tbsp (15 mL) soy sauce |
| 1 tbsp (15 mL) grated fresh ginger | 1 Italian bread shell (Boboli) |
| 2 cloves garlic, crushed | 1/2 cup (125 mL) thick teriyaki sauce |
| 1 tsp (5 mL) oil | 1 1/2 cups (375 mL) shredded mozzarella cheese |
| 1 cup (250 mL) chopped cooked turkey | 2 Roma tomatoes, sliced |

In a frypan, sauté onions, ginger and garlic in oil until tender, about 5 minutes. Remove from heat; stir in turkey and soy sauce. Place bread shell on an ungreased cookie sheet or pizza pan. Spread teriyaki sauce evenly over bread shell. Top with turkey mixture. Sprinkle with cheese. Arrange tomato slices over cheese. Bake at 375°F (190°C) for 15 - 20 minutes or until pizza is heated through and cheese is melted. Serves 4.

Cook's Note: *The Blue Flame Kitchen used Hy's Teriyaki Sauce in this recipe.*

HAM AND APPLE PIZZA

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| 1 loaf frozen bread dough, thawed | 1/2 cup (125 mL) diced ham |
| Oil | 1 unpeeled apple, cored and sliced |
| 1 1/2 cups (375 mL) shredded cheddar cheese | |

Roll dough out on a lightly floured surface into a 12 inch (30 cm) circle. Place dough on a greased pizza pan or cookie sheet. Brush with oil. Sprinkle dough with 1 cup (250 mL) cheese. Top with ham and apple slices. Sprinkle with remaining 1/2 cup (125 mL) cheese. Bake at 400°F (200°C) for 20 minutes or until golden brown. Cut into wedges. Serves 6.

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SHRIMP AND FETA PIZZA

1/2 lb (250 g) raw shrimp, peeled and deveined	2 cups (500 mL) shredded mozzarella cheese, divided
1 clove garlic, crushed	
1 tbsp (15 mL) oil	1/2 cup (125 mL) sliced ripe olives
1 Italian bread shell (Boboli)	1 cup (250 mL) shredded dry pack feta cheese
	3/4 tsp (3 mL) rosemary, crumbled

In a frypan, sauté shrimp and garlic in oil just until shrimp are pink and opaque. Drain off excess liquid. Place bread shell on an ungreased cookie sheet or pizza pan. Sprinkle 1 cup (250 mL) mozzarella cheese over shell. Top with shrimp mixture and olives. Sprinkle remaining 1 cup (250 mL) mozzarella cheese, feta cheese and rosemary over top. Bake at 450°F (230°C) for 12 - 15 minutes. Serves 4.

CHOCOLATE TOFFEE PIZZA

1 1/4 cups (300 mL) flour	1 1/2 cups (375 mL) whipping cream
1/3 cup (75 mL) icing sugar	3 tbsp (40 mL) icing sugar
3 tbsp (40 mL) cocoa	3/4 tsp (3 mL) vanilla
1/4 tsp (1 mL) salt	2 Skor bars (39 g each), coarsely crushed
3/4 cup (175 mL) butter, softened	2 tbsp (25 mL) chocolate syrup

To prepare crust, combine flour, 1/3 cup (75 mL) icing sugar, cocoa and salt in a bowl. Add butter and mix until a soft dough forms. Shape dough into a ball. Using floured hands, press dough evenly onto an ungreased cookie sheet to form a 10 inch (25 cm) round. Bake at 350°F (180°C) for 15 - 17 minutes or until firm. Cool on a rack. Using medium speed of an electric mixer, beat whipping cream, 3 tbsp (40 mL) icing sugar and vanilla until stiff peaks form. Spread whipped cream over crust. Sprinkle crushed Skor bar over top and drizzle with chocolate syrup. Cover and refrigerate for up to 2 hours. Cut into wedges. Serves 8.

CHICKEN PIZZA FLORENTINE

1 Italian bread shell (Boboli)	1/3 cup (75 mL) slivered drained oil-packed dried tomatoes or sliced pitted ripe olives
1 cup (250 mL) purchased Alfredo pasta sauce	
1 cup (250 mL) slivered baby spinach	3/4 cup (175 mL) shredded mozzarella cheese
1 1/2 cups (375 mL) cubed cooked chicken	3/4 cup (175 mL) shredded smoked mozzarella cheese

Place bread shell on an ungreased cookie sheet or pizza pan. Spread Alfredo sauce evenly over bread shell. Top with spinach, chicken and tomatoes. Sprinkle with cheese. Bake at 450°F (230°C) for 12 - 15 minutes. Slice and serve. Serves 4.

Cook's Note: Regular mozzarella cheese may be substituted for smoked mozzarella cheese.

QUICK MEXICAN PIZZA

1 can (14 oz/398 mL) kidney beans, rinsed and drained	8 flour tortillas (8 inch/20 cm)
2 tsp (10 mL) oil	1/2 cup (125 mL) salsa
1/4 tsp (1 mL) cumin	1 green onion, thinly sliced
1/4 tsp (1 mL) chili powder	1/2 cup (125 mL) diced green bell pepper
1 clove garlic, crushed	3 tbsp (40 mL) sliced ripe olives
1 can chopped green chilies, drained	1 cup (250 mL) shredded cheddar or Monterey Jack cheese

Mash beans and stir in next 5 ingredients (oil through green chilies). Place 4 tortillas in a single layer on greased cookie sheets. Spread bean mixture evenly over tortillas. Combine salsa, onion, green pepper and olives. Spread half of salsa mixture over bean layer. Top with remaining tortillas. Spread remaining salsa mixture over tortillas. Sprinkle with cheese. Bake at 400°F (200°C) for 10 - 12 minutes or until heated through. Serves 3 - 4.