



Pizza on the Patio

Watermelon Ice Cubes
Mediterranean Pita Pizzas
or
Hawaiian Pita Pizzas
Chocolate Chip Cookie Pizza

WATERMELON ICE CUBES

Ginger ale is great served over these refreshing ice cubes.

6 cups (1.5 L) seedless watermelon chunks	4 disposable plastic ice cube bags
1/3 cup (75 mL) fresh lemon juice	Ginger ale
1/3 cup (75 mL) sugar	

Combine watermelon, lemon juice and sugar in a blender; puree until smooth. Using a funnel, pour watermelon mixture into ice cube bags. Tie tops of bags to secure. Freeze until firm. To serve, pop watermelon ice cubes into glasses and pour in ginger ale. Makes 72 watermelon ice cubes.

Cook's Note: *The ATCO Blue Flame Kitchen used Scubs disposable plastic ice cube bags to make the watermelon ice cubes in this recipe. These bags are available in grocery stores.*

MEDITERRANEAN PITA PIZZAS

3/4 cup (175 mL) sliced mushrooms	1/4 cup (50 mL) marinated artichokes, drained and thinly sliced
1/2 red bell pepper, cut into strips	2 tbsp (25 mL) chopped fresh parsley
1 clove garlic, crushed	1 1/2 cups (375 mL) shredded mozzarella cheese
2 tsp (10 mL) olive oil	6 pita bread (6 inch/15 cm)
1 1/2 tsp (7 mL) oregano, crumbled	1/4 cup (50 mL) crumbled feta cheese, optional
1/3 cup (75 mL) sliced ripe olives	

In a frypan over medium heat on a natural gas barbecue, saute first 3 ingredients in olive oil. Remove from barbecue and stir in next 4 ingredients (oregano through artichokes). Sprinkle half of mozzarella cheese over pita bread. Spoon vegetable mixture evenly over pitas. Top with remaining mozzarella and feta cheese. Bake over medium heat on a natural gas barbecue until cheese is melted, about 4 - 5 minutes. Serves 4 - 6.

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HAWAIIAN PITA PIZZAS

1/2 cup (125 mL) pizza sauce	1 cup (250 mL) diced ham
4 pita bread (6 inch/15 cm)	1/2 cup (125 mL) diced green or red bell pepper
2 cups (500 mL) shredded mozzarella cheese	1 can (8 oz/227 mL) pineapple tidbits, drained

Spread pizza sauce evenly over pita bread. Sprinkle with cheese. Sprinkle with ham, bell pepper and pineapple. Place on a jelly-roll pan. Bake at 425°F (220°C) for 10 minutes or until cheese is melted and pizzas are heated through. Serves 4.

CHOCOLATE CHIP COOKIE PIZZA

1 pkg (18 oz/510 g) refrigerated chocolate chip cookie dough	1/3 cup (75 mL) salted peanuts
1/2 cup (125 mL) chocolate ice cream topping	1 banana, thinly sliced
3/4 cup (175 mL) milk chocolate covered caramel baking bits or chocolate chips	2 tbs (25 mL) butterscotch ice cream topping
	Vanilla ice cream

Press cookie dough into a greased 12 inch (30 cm) pizza pan. Place a brick directly on grid on natural gas barbecue. Place pan on top of brick. Bake, with lid down, over low heat until cookie is lightly golden around edges and top is set but not dry. Drizzle chocolate topping over cookie. Sprinkle with baking bits and peanuts. Return to barbecue and bake, with lid down, until baking bits are softened, about 5 - 7 minutes. Top with sliced banana and drizzle with butterscotch topping. Serve warm with ice cream. Serves 8 - 10.

Cook's Note: *The ATCO Blue Flame Kitchen used Hershey Chipits brand pure milk chocolate covered caramels for the baking bits in this recipe. They can be found in the baking aisle of most grocery stores. If desired, use chocolate instead of butterscotch ice cream topping.*