



Recipes

APPLE AND BLUE CHEESE PIZZA

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| 1 baked pizza shell (Boboli) | 1/4 tsp (1 mL) freshly ground pepper |
| 1 tbsp (15 mL) oil | 2 tsp (10 mL) chopped fresh rosemary |
| 1 Golden Delicious or Granny Smith apple,
cored and thinly sliced | 1/2 cup (125 mL) chopped walnuts |
| 3/4 cup (175 mL) crumbled blue cheese | 1 cup (250 mL) shredded Monterey Jack cheese |

Brush top of pizza shell with oil. Top with apple slices, blue cheese, rosemary and walnuts. Sprinkle with Monterey Jack cheese and pepper. Place pizza on a greased pizza pan or directly on barbecue grid. Bake pizza, with lid down, over low heat on natural gas barbecue for 15 minutes or until heated through and cheese is melted. Slice and serve. Serves 4.

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