

The Pizza Smorgasborg Cookbook

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Celebrations Catering Service**

**From The Capricorn Goat
ISBN 1-60813-090-8
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PublishAmerica.com**

The Pizza Smorgasborg Cookbook



From the Golden Kettle Café of Small Town Secrets and Celebrations Catering Service of The Capricorn
Goat

Mystery/Suspense Author
Billie A Williams

Accidental Sleuths solve crimes with wit, wisdom and chutzpah

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Basic Pizza Crust

3 cups All Purpose Flour Oven 400 degrees
1 pkg instant yeast (.25 oz.)
2 tsp salt
1/3 cup sugar
8 oz. milk, warmed to 110 degrees
4 oz. water, warmed to 110 degrees

Preheat oven to 400 degrees. Prepare pizza pan by spraying with non-stick cooking spray. Combine dry ingredients into a large mixing bowl. Add warmed liquids all at once to the dry mixture. Stir until well mixed, incorporating all the dry ingredients. Cover the bowl with a clean towel and set aside for about 20-25 minutes, allowing the dough to rise. Empty dough out onto a clean, floured surface. Knead by hand 6-8 times, it may be necessary to add additional flour to the surface to keep dough from sticking. Roll into desired shape and thickness. Place rolled dough onto prepared pizza pan, add favorite sauce and toppings. Bake at 400 degrees for 20-25 minutes, depending on crust thickness.

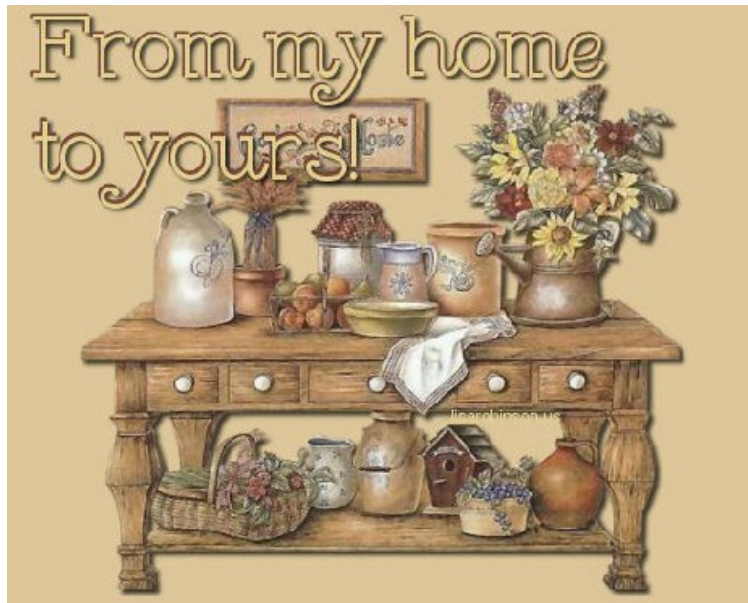
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Whole Wheat Pizza Crust

1 cup all purpose flour Oven 400 degrees
1 cup whole wheat flour
1 pkg instant yeast (.25 oz.)
1/2 tsp. salt
8 oz. water, warmed to 110 degrees
2 tbsp veg.oil

Preheat oven to 400 degrees. Prepare pizza pan by spraying with non-stick cooking spray. Combine all dry ingredients, except whole wheat flour, into a large mixing bowl. Next, add liquid ingredients and gradually add whole wheat flour, until dough mixture becomes stiff and hard to stir. You may not have to use all the whole wheat flour. However, if the dough mixture is still too moist, feel free to add more all purpose flour to stiffen the dough. Cover the bowl with a clean towel and set aside for about 20-25 minutes, allowing the dough to rise. Empty dough out onto a clean, floured surface. Knead by hand 6-8 times, it may be necessary to add additional flour to the surface to keep dough from sticking. Roll into desired shape and thickness. Place rolled dough onto prepared pizza pan, add favorite sauce and toppings. Bake at 400 degrees for 20-25 minutes, depending on crust thickness.



Deep Dish Pizza Crust Recipe

6 cups white flour
3 cups warmed water
1/4 cup dry instant yeast
1/2 cup sugar
1 tablespoon salt

Mix it all in a big bowl. Let it rise until it doubles in size. You can then knead it by hand and let it rise again. After it has doubled in size again, roll it out to about 3/4 inch thick. This makes a big thick pizza crust. Allow sufficient time to cook in a 350 degree oven, so that middle of thick pizza crust is done and not doughy.

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Low Fat Pizza Crust Recipe

- 3 cups flour
- 1 tbsp. baking powder
- 1 12 ounce can any beer
- 1 teaspoon salt

Combine all ingredients well in a mixing bowl. Since this low fat pizza crust uses baking powder, it doesn't need time to rise like pizza crusts with yeast. Turn out onto a floured surface and roll to your desired thickness. Place on a greased baking sheet. Top with sauce and pizza toppings and bake in a 400 degree oven until crust is brown on the bottom.

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No Yeast Pizza Crust

2 cups all purpose flour
1 tbsp baking powder
1/4 tsp salt
2/3 cup water
1 tbsp cooking oil

Oven 400 Degrees

Preheat oven to 400 degrees. Prepare pizza pan by spraying with non-stick cooking spray. Combine dry ingredients in mixing bowl. Add liquids and stir to incorporate dry ingredients. Knead dough by hand 6-8 times on a lightly floured surface. Roll dough thinly. Place rolled dough onto prepared pizza pan, add favorite sauce and toppings. Bake at 400 degrees for 18-20 minutes, depending on crust thickness.

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Pizza Crust Tips

1. For a better crust, sprinkle seasoned breadcrumbs or cornmeal on the prepared pizza pan.
2. To prevent soggy crusts, use sauce sparingly.
3. Use your oven's broiler to brown pizza toppings and make bubbly cheese.
4. Allow pizza to cool for 5 minutes before slicing.
5. To prepare dough for future use, make dough, form into large ball, wrap tightly in plastic wrap, cover with aluminum foil. Store in freezer. To use dough, remove from freezer and thaw for 3-4 hours.
6. Also, consider creating frozen pizza crust by forming and partially baking the crust to form frozen, prebaked pizza crust.
7. Consider purchasing a pizza stone for crispy pizza crust.
8. To make thin pizza crust, roll dough 1/4 inch thick and decrease cooking time by half.
9. Thin pizza crust can also be considered a low carb pizza crust recipe, because you are eliminating most of the crust and carbs associated with a thick crust pizza recipe.
10. Make New York style pizza crust the same way you would make thin pizza crust.
11. Make deep dish pizza crust the same way you would make thick crust.
12. Making pizza crust and using fresh tomato sauce is one of the best experiences a cook can have.



Veggie Pizza with Thin Crust

Prepare and Cook Thin Crust for Pizza until golden brown
Add Dill Cream Sauce (recipe for dill dip using sour cream)

DILL DIP

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2/3 c. mayonnaise

3/4 c. sour cream

1 tsp. onion flakes

1 tbsp. parsley flakes

1 tsp. dried dill weed

3/4 tsp. seasoned salt

Mix ingredients together. Chill.

Cut pizza before adding:

Broccoli

Onions

Green Pepper

Tomatoes

Black Olives

Mozzarella cheese (shredded)

Cheddar Cheese (shredded)

And Grated Parmesan Cheese (if desired)



Dessert Pizza Thin Crust

Prepare thin crust pizza, baking until light golden brown.

Add either cream cheese or chocolate pudding (cut pizza before adding)

Strawberries on each slice and in the center of pizza

Bananas if desired and in season

Whipping cream around the edges and in the center.

(Other favorite fruit can be added as desired or in season)



Deluxe Pizza Thick Crust

Prepare crust and pre-bake until set but not browned

Add Tomato/pizza sauce

Sausage -broken into bite size pieces

Mozzarella cheese to cover sausage

Onion (diced)

Mushrooms (canned, sliced)

Ham (chopped)

Cheddar cheese to cover

Green peppers (diced)

Tomatoes (diced)

Mozzarella cheese

Black olives

Pepperoni

Cook until crust is brown and ingredients are cooked through (approximately $\frac{1}{2}$ hour at 400 degrees)



Barbeque Chicken Thick Crust Pizza

Prepare thick crust pizza crust. Cook until firm but not browned

Add:

Thin layer of pizza sauce

Smother cooked chicken strips in barbeque sauce. Heat until warmed through. Add to pizza crust

Cover with mozzarella cheese (shredded)

Onions (diced)

Mushrooms (canned sliced)

Add more shredded mozzarella cheese

Add: Green pepper (diced)

Tomatoes (diced)

Cheddar cheese (shredded)

Black olives

Mozzarella cheese (shredded)



Pepperoni Pizza Thick Crust

Prepare crust and bake until firm but not brown

Add:

Pizza Sauce

Mozzarella Cheese (shredded)

Cheddar Cheese (shredded)

Double layer of pepperoni to cover cheeses and crust (the second layer more sparse than the first)

Mozzarella Cheese to cover

Several pepperoni to decorate top of pizza

Bake 400 degrees for 20 - 25 minutes



Meat Lovers Pizza Thick Crust

Cook thick crust for pizza until firm but not browned.

Add:

Pizza sauce

Sausage (cut into bite size pieces)

Mozzarella Cheese (shredded)

Ham (chopped)

Cheddar cheese (Shredded)

Bacon (cooked and broken into bite size pieces 2 strips)

Hamburger (cooked and broken into pieces- about 1 patty worth)

Pepperoni as desired

Mozzarella Cheese (shredded)

Cook until well done 400 degrees about 30 35 minutes



BLT Pizza Thick Crust

Cook crust until brown.

Add:

Pizza sauce to cover to edges

Mozzarella cheese

Bacon - lay full slices pre-cooked crisp evenly over pizza

Spread with mayonnaise or miracle whip then cut pizza before adding

Lettuce broken into bite size pieces

Tomatoes (diced) to cover



Bacon Cheeseburger Thin Crust Pizza

Cook thin crust until firm but not browned

Add:

Pizza sauce

Cooked hamburger drained

Mozzarella cheese (shredded)

Cheddar cheese (shredded)

Bacon cooked not quite crisp

Cook at 400 degrees for 15 minutes remove from oven

Cut

Add: hamburger dill pickles



Taco Pizza Thin Crust

Cook pizza thin crust until lightly browned

Instead of Pizza sauce cover crust with refried beans

Add:

Cooked hamburger that has been seasoned with a packet of taco seasoning

Mozzarella Cheese (shredded)

Cheddar Cheese (shredded)

Cook until warmed through 15 minutes at 400 - 425 degrees

Add:

Lettuce (shredded)

Tomato (diced)

Onion (diced)

Black olives (sliced)

Salsa liberally and/or sour cream in dollops over top



Hawaiian Pizza Ham and Cheese Thin Crust

Cook thin crust until lightly browned

Add:

Pizza Sauce

Cheddar Cheese (shredded)

Very thin layer of Mozzarella cheese

Ham (chopped)

Pineapple (chopped)

Thin layer of both cheeses

Cook until cheese is melted 400 degrees 10 - 15 minutes



Breakfast Pizza - thin Crust

Prepare thin crust bake until lightly browned

Add:

Light coating of Pizza Sauce (if desired)

Well cooked and crumbled bacon

Eggs - either whole or scrambled cooked and then added

Add other toppings as appropriate from ham, to pineapple, to sausage

Cover with shredded cheddar and mozzarella Cheeses

Cook to warm through and melt cheese (if using whole uncooked eggs - cook until eggs are cooked to desired doneness.)

400 degree oven 10 - 15 minutes



Ever thought about raising a pizza garden? Spices and herbs, tomatoes, green peppers, onions? Check out the organic gardening ideas on my blog at <http://onewomansgarden.blogspot.com>

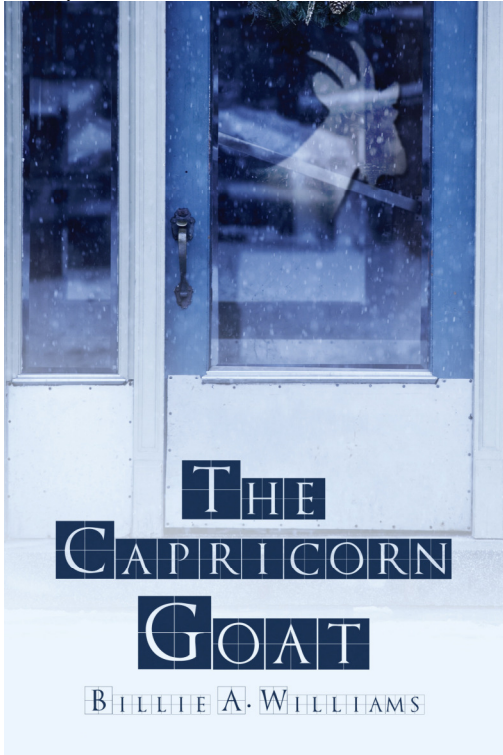
Also watch for my book on organic gardening *One Woman's Garden* available as a Kindle book from Amazon.com.

I'd love to hear from you. Tell me if you tried these recipes from the Pizza Smorgasbord of Small Town Secrets Golden Kettle café.



Small Town Secrets
ISBN 978-1-59705-283-2 (electronic) \$6.00
978-1-59705-766-0 (print) \$11.95

Available from www.wings-press.com/Bookstore/Small%20Town%20Secrets.htm or the author for an autographed copy at www.billiewilliams.com email: billie@billiewilliams.com
Blog: <http://printedwords.blogspot.com>
Compiled in Part by Sasha "Echo" Folio of The Capricorn Goat



Echo's Celebrations Catering Service
from The Capricorn Goat
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