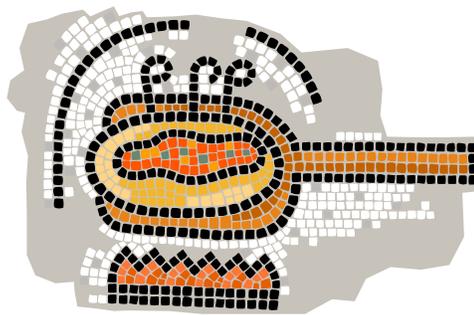


Homemade Pizza from Scratch

With Yiqi Cao



Quick and Fast Pizza Crust

Ingredients

- 1 cup warm water
- 1 tablespoon white sugar
- 2 1/4 teaspoons active dry yeast
- 3 tablespoons olive oil
- 1 teaspoon salt
- 2 1/2 cups bread flour

Directions:

1. Stir water, sugar and yeast together until dissolved. Add the olive oil and the salt. Stir in the flour until well blended. Let dough rest for 10 minutes.
2. Pat dough into pan or on to a pizza stone using fingers dipped in olive oil. If desired sprinkle basil, thyme or other seasonings on crust. Top with your favorite pizza toppings and bake for 15 to 20 minutes in a preheated 425 degree oven.

Margarita Pizza

Ingredients

- 1 unbaked pizza crust
- 1-2 Tbsp olive oil
- 1 large garlic clove, smashed
- 2 large fresh tomatoes, thinly sliced (or 3-4 roma tomatoes)
- Mozzarella cheese
- 10 leaves fresh basil, torn (you can substitute dried basil but it's not quite as good)
- Salt and pepper

Directions:

Prepare pizza dough according to the directions. Place olive oil and garlic in a microwave safe container and microwave for 30 seconds, then allow it to sit for 5 minutes. Roll out the pizza crust and brush with garlic oil. Place tomatoes in a single layer on the crust, then top with cheese and basil. Sprinkle salt and pepper over the whole thing and bake according to the pizza crust directions.

Barbecue Chicken Pizza

Ingredients

1 pizza crust
2 tablespoons olive oil
1/2 pound chicken, cut into strips
2/3 cup barbecue sauce (recommended: Bullseye Original)
3/4 cup shredded Gouda
1 cup shredded mozzarella
3/4 cup shredded Parmesan
1/2 medium red onion, thinly sliced
3 tablespoons chopped fresh cilantro leaves

Directions:

1. Preheat oven to 400 degrees F.
2. Heat oil in a large skillet over medium-high heat. Add chicken strips and saute until golden brown, about 12 minutes. Remove from heat. When chicken is cool enough to handle, dice chicken to yield a little over 1 cup. In a small bowl, toss chicken with 2 tablespoons barbecue sauce. Set aside.
3. On a floured surface, roll out dough and place on a greased sheet pan. Shape to fill the sheet pan, about a 15 by 10-inch rectangle. Spread remaining barbecue sauce evenly over pizza dough. Sprinkle Gouda, mozzarella, Parmesan, onions, and chicken over top. Bake for 20 minutes or until cheese bubbles. Sprinkle with chopped cilantro and cut into pieces.

Caramelized Onion and Prosciutto Pizza

Ingredients

1 whole pizza crust
Olive oil, for drizzling
1 whole large red onion, halved and thinly sliced
1/4 cup brown sugar
Kosher salt to taste
Parmesan cheese, grated
10 ounces, fresh mozzarella cheese, thinly sliced
8 slices prosciutto (more to taste)

Directions:

1. Preheat oven to 500 degrees.
2. Heat 2 tablespoons olive oil in a large skillet. Add onions and brown sugar and toss/stir for several minutes, or until onions are brown and cooked. Set aside.
3. Roll out pizza dough to a rectangular shape. Drizzle on olive oil, sprinkle on a little salt, followed by a little Parmesan.
4. Lay slices of mozzarella evenly over the top of the crust. Arrange caramelized onions over the top of the mozzarella. Randomly lay slices of prosciutto over the onions.
5. Bake for 15 to 17 minutes in the lower half of the oven, or until crust is golden brown. Remove from oven and cut into squares. Serve immediately.

Spinach “White” Pizza

Ingredients

3/4 cups ricotta cheese (whole milk ricotta gives the creamiest result)
3/4 cups shredded mozzarella cheese or pizza cheese blend
1 teaspoons Italian Seasoning
2 tablespoons olive oil or garlic oil, plus additional for brushing in pans
One 10-ounce bag baby spinach
Pinch of salt
1/2 cup crumbled feta cheese, optional

Directions:

1. To make the topping: Mix the ricotta, shredded cheese, and Pizza Seasoning until well combined. Set it aside.
2. Heat 2 tablespoons of the garlic oil in a large skillet set over high heat. Add the spinach and sprinkle on the salt. Using tongs, turn the spinach as it wilts. When the spinach is barely wilted, transfer it from the pan to a strainer, to drain.
3. Bake the crusts for 10 minutes, then remove them from the oven. Brush them lightly with olive oil or garlic oil. Spread the ricotta topping evenly over the crusts, about 1/4" thick.

Peach Ricotta Dessert Pizza

Ingredients

1/3 pizza dough from recipe below (make the day before; tastes better)
1-2 ripe peaches sliced thinly with skin on
6 ounces ricotta cheese
1 tablespoon honey
Dash Salt
Blood orange olive oil (can also use regular olive oil with splash of orange)
Fresh basil
Black Pepper

Directions:

1. Preheat oven to 450 degrees
2. Roll dough out using some flour so it doesn't stick. Sprinkle corn meal on pizza peel. Place rolled out dough on peel.
3. Mix ricotta cheese with honey and a dash of salt. Spread over rolled out dough leaving an inch for crust. Arrange peach slices over cheese. Drizzle with olive oil.
4. Pizza takes approximately 12 minutes, but times could vary. Top with black pepper. Serve.

House Dressing

Ingredients

1-1/2 cups olive oil
1 tablespoon and 1 teaspoon garlic powder
1 tablespoon and 1 teaspoon dried oregano
1 tablespoon and 1 teaspoon dried basil
1 tablespoon pepper
1 tablespoon salt
1 tablespoon onion powder
1 tablespoon Dijon-style mustard
2 cups red wine vinegar

Directions:

Mix all ingredients, and pour onto salad!

Watermelon Cooler (Yields 5 cups)

Ingredients

4 cups cubed seedless watermelon
10 ice cubes
1/3 cup fresh lemon juice
Sugar or splenda to taste
Pinch of salt

Directions:

Blend all ingredients in a blender. Serve!