

PIZZA

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WHITE PIZZA DOUGH

Use this basic recipe for the classic round pizza, for deep-dish or Chicago style, or for thick-crust Sicilian-style pizza baked in a jelly-roll pan.

- 4 c. all-purpose flour
- 1½ tsp. salt
- 1¾ c. very warm water (105-115°F.)
- 2 packages active dry yeast

In large bowl combine flour and salt. In small bowl, blend water and yeast, stirring until yeast is completely dissolved. Stir yeast mixture into flour until dough is moistened. Turn onto lightly floured surface. Knead, let rise, then shape. (See how-to's, page 166.) Makes enough for two 12" pizzas, or two 9" round deep-dish pizzas or one 15½" x 10½" thick-crust pizza.

WHOLE-WHEAT PIZZA DOUGH

This one has a nutty flavor. Use it instead of Basic White Dough for extra nutrition and crunch.

- 3 c. whole-wheat flour
- 1½ tsp. salt
- 1¾ c. very warm water (105-115°F.)
- 3 packages active dry yeast
- 2 T. salad oil

In large bowl combine flour and salt. In small bowl blend water, yeast and oil, stirring until yeast is completely dissolved. Stir yeast mixture into flour mixture just until dough is moistened. Turn onto lightly floured surface. Knead, let rise, then shape. (See how-to's, page 166.) Makes enough for two 12" pizzas, or two 9" round deep-dish pizzas or one 15½" x 10½" thick-crust pizza.

FOOD PROCESSOR METHOD

If you have a food processor, make your dough—white or whole-wheat—this way. You won't have to knead it. Place flour and salt in work bowl with steel blade attached. Pour dissolved yeast mixture through feed tube while motor is running. Process until dough forms a ball on blade, adding more flour if necessary. Place in greased bowl and let rise, then shape. (See how-to's, page 166.)

JIFFY PIZZA DOUGH

This speedy dough makes a really tender crust and there's no kneading or rising.

- 1½ c. buttermilk baking mix*
 - ⅓ cup water
- In medium bowl, combine baking mix and water until a soft dough forms. With floured hands, pat into lightly greased 9" round cake pan or 12" pizza pan. Makes one 12" or one 9" deep-dish pizza.

*WE USED BISQUICK.

PIZZA SAUCE

There are lots of great ready-to-use pizza sauces available, but when you want that homemade touch, try this.

- 2 T. salad oil
- 1 small onion, chopped
- 2 garlic cloves, minced
- 1 6-oz. can tomato paste
- 1 32-oz. can tomato puree
- 2 tsp. sugar
- ½ tsp. oregano
- ½ tsp. salt

In medium saucepan over medium heat, heat oil. Add onion and garlic and cook until tender but not browned, about

5 minutes. Blend in tomato paste and cook 3 minutes stirring constantly. Add tomato puree and remaining ingredients. Heat to boiling. Reduce heat to low and simmer, uncovered, 25-30 minutes, stirring occasionally until sauce thickens. Makes enough for two 12" or two 9" pizzas or one 15½" x 10½" pizza.

GROUND BEEF TOPPING

Here's a *Glamour* favorite to add to your list of delicious ways to top a pizza.

- ½ lb. ground beef
- 1 small onion, chopped
- ½ green pepper, chopped
- 1 garlic clove, minced
- ½ tsp. oregano
- ¼ tsp. salt
- ⅛ tsp. crushed red pepper flakes

In medium saucepan, over medium-high heat, cook ground beef with onion, green pepper and garlic until meat is well browned. Spoon off and discard fat from meat. Stir in oregano, salt and red pepper flakes. Makes enough for one 12" or one 9" pizza.

HAVE A PIZZA PARTY

Now that we've shown you how to make your own pizza from scratch, how to doctor up your favorite frozen pie, why not have a Pizza Party! It's a great idea after an energetic day at the skating rink and a terrific way to pep up Super Bowl Sunday.

Here's what you do: Have several batches of white or whole-wheat dough in the fridge—preportioned and well wrapped. Have a batch of sauce with a big ladle ready to dole out. Have bowls filled with an assortment of vegetables, cheeses and meats (see our chart on page 166 for lots of good ideas). Don't forget the extras like fiery red pepper flakes, oregano, garlic salt and grated Parmesan cheese to shake on top of your bubbly hot pizzas.

Set up an assembly line—have someone rolling the dough, someone with sauce and a crew on toppings—and see what fantastic combinations your friends come up with. To go along with your pizza concoctions, have a big salad of several kinds of greens, orange wedges, walnuts, and toss with honey-sesame dressing. Fill your tub with ice and a selection of dark, light and ginger beers.

GOLDEN TOSSED SALAD

Dressing:

- ⅓ c. white wine vinegar
- 2 T. salad oil
- 2 T. honey
- 2 T. toasted sesame seeds
- ¼ tsp. dry mustard

- 1 lb. fresh spinach leaves
- 2 heads romaine
- 1 head leafy lettuce
- 1 large red onion
- 2 navel oranges, peeled and cut into wedges
- ½ c. walnuts, toasted

In small bowl with wire whisk, combine dressing ingredients until well mixed; set aside. Wash well and dry spinach, romaine and leafy lettuce. Tear into bite-size pieces. Peel onion and thinly slice; separate into rings. Combine greens with onion, oranges and walnuts. Add dressing; toss until well coated. Makes 12 servings.