



Prisco's Pizza

For two twelve inch crusts, prepare your favorite bread dough recipe using 3 cups of flour or you may use one package of hot roll mix. If you prefer to make one larger pizza, this is enough for one 14 inch thick crust or one 15 x 10 inch jelly roll pan.

Oil the pans. With oiled hands, divide the dough into two balls. Pat out the dough into the prepared pans forming a light ridge on the edge. Do not allow the dough to rise.

Saute $\frac{1}{2}$ cup minced onion in one tbsp. oil. Add one 8 oz. can tomato sauce and one 6 oz. can tomato paste. Stir together and add: $\frac{1}{2}$ tsp. salt, $\frac{1}{4}$ tsp. oregano, $\frac{1}{8}$ tsp. garlic, and $\frac{1}{8}$ tsp. black pepper. Mix thoroughly.

Spread sauce over dough to within $\frac{1}{2}$ inch of the edge. Sprinkle mozzarella over the sauce using about $\frac{1}{2}$ to $\frac{3}{4}$ lb. mozzarella per 12 inch pizza. Now top with your favorite toppings of Prisco's cooked bulk Italian sausage or link sausage cut into little "wheels". Depending upon how much meat you like, $1\frac{1}{2}$ lb. of Italian sausage will cover two 12 inch pizzas. For variety try some of the following toppings: Pepperoni, salami, Prosciutto, mushrooms, anchovies, tuna, shrimp, sardines, crab, green peppers or olives. You may also want to try more than one cheese. Try mixing a provolone, Fontina, Fontinella, or Bel Paese with the mozzarella. Then sprinkle with Romano or Parmesan grating cheese and chopped fresh parsley. Bake about 30 minutes in a 375 – 425 degree preheated oven. 20 – 25 minutes may be long enough, depending on the thickness of the crust.

Your guests will enjoy a large tossed salad prepared with Italian wine vinegar, oil, and salt.

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