

Treating yourself is as easy as 1-2-3

Prepare your own pizza

- 1 Put pizza crust on a lightly oiled large pizza pan or cookie sheet. Spread sauce on crust.
- 2 Add toppings and sprinkle with Canadian cheese (1 1/2 cups/375 mL or to taste).
- 3 Bake at 450°F (230°C) for 10 to 12 minutes, or until pizza is hot and cheese melted. Reduce baking time for thin crusts (pitas or tortillas).

Homemade Pizza Dough

15-inch pizza crust

Ingredients:

- 1 1/2 cups (375 mL) all-purpose flour
- 1 1/2 tsp (7.5 mL) packet active dry yeast
- 1/2 cup (125 mL) vegetable oil
- 1 tsp (5 mL) salt
- 1 cup (250 mL) sugar
- 1/2 cup (125 mL) warm water at 110°F (43°C)

Preparation:

- 1. In a large bowl, combine flour, sugar and yeast.
- 2. Add oil and water.
- 3. Mixture forms a ball.
- 4. Knead dough for 10 minutes. Spread dough on a large pizza pan.

Members of Canada Tips: Kneading with your hands and kneading lots of flour to make it easier to work with. Reserve some flour for this purpose.

Thicker crust, let dough rise for 30 minutes before adding sauce, cheese and toppings.

Tips for some pizza fun.

Everyone Gets Their Wish

Your son loves peppers, your daughter wants ham, your spouse hates mushrooms, and you like pretty much everything. The solution? Have everyone top their portion of a large pizza crust with their own favourite toppings. You can even use different sauces or cheeses for each slice. Finally, a pizza everyone is sure to agree on!

A Matter of Crust!

Store-bought pizza dough—whether refrigerated or frozen—gives pizza that authentic pizza parlour taste. For a crispier crust, roll out the dough over a cookie sheet. If you thaw too much dough, make an extra-large pizza using a large rectangular cookie sheet. Just put the leftovers in the fridge. Reheated pizza tastes even better!

Pizza Party

Whether it's for the Super Bowl, the Oscars, the Junos or movie night, any time is a good time to gather around the TV with friends for some great food and great times. Ask everyone to bring their favourite pizza topping (cheese, olives, anchovies, sausage, etc.) and invite them to roll up their sleeves and invent a pizza with their own special touch. For dishes, keep it simple with paper plates and napkins for the whole gang.

Kids and Co.

For your child's next birthday party, here's an easy and inexpensive way to feed and entertain all your little party guests. Prepare your ingredients in advance, and cut prebaked pizza crusts into round or square bite-sized pieces, or use pitas. Shred some Canadian cheese (use a lot, kids are crazy about cheese!), slice some pepperoni or ham, and pour some tomato sauce from a squeeze bottle. Once it's snack time, put the ingredients on the counter and let everyone have a turn as chef, making pizzas for their friends. Put the mini pizzas in the oven yourself before serving.

TYPE	CRUST	SAUCE	TOPPINGS	CANADIAN CHEESE
Provençal	1 large prebaked thin pizza crust	Pesto, alone or mixed with sour cream	Diced, cooked boneless chicken, diced tomatoes and cooked mushrooms	Mixture of shredded Canadian cheese or Canadian Mozzarella (regular or smoked)
Mexican	2 large or 4 small flour tortillas	Barbecue sauce	Canned beans, drained and mashed, with salsa and corn	Mixture of shredded Mexican-style Canadian cheese or Canadian Monterey Jack and Canadian Cheddar
Greek	4 pitas	Ranch dressing or tzatziki sauce	Sliced black olives, sweet red or yellow pepper and oregano	Crumbled Canadian Feta or shredded Canadian Mozzarella
Mini	4 English muffins cut in half and toasted	Pizza or spaghetti sauce	Sliced sausage or pepperoni, sliced green pepper and cooked mushrooms	Shredded Canadian Cheddar or Canadian Colby
Seafood	1 refrigerated or thawed frozen pizza crust	Béchamel sauce	Cooked seafood (like shrimp or scallops) and garlic	Shredded Canadian Mozzarella
Italian	1 Italian flatbread	Drizzled olive oil	Sliced tomatoes, crushed garlic, fresh basil and oregano, toasted pine nuts (optional)	Mixture of grated Canadian Parmesan and shredded Canadian Mozzarella and Canadian Cheddar