

## BUILD YOUR OWN PIZZAS

1 recipe pizza dough (from blog), or a store-bought ball of refrigerated, fresh pizza dough

3/4 c. pizza sauce

cornmeal

Toppings:

pepperoni

Italian sausage, cooked and crumbled

Canadian bacon, chopped

red onion, sliced

red bell pepper, sliced

black olives, sliced

pineapple tidbits

mushrooms, (sautéed lightly in 1 T. olive oil)

shredded mozzarella cheese

fresh mozzarella cheese, sliced

red pepper flakes



Insert baking sheet on bottom rack of oven, and then preheat oven to 500 degrees.

Divide pizza dough into thirds after rising. Roll/stretch each third into a circle about 6-8" in diameter. Place on a separate baking sheet dusted with cornmeal. Use the cornmeal to help slide the pizza crusts onto the hot baking sheet in oven and prebake for 5 minutes.

Spread 1/4 c. sauce on each prebaked crust. Let each person top pizzas as desired. Set oven shelf on next to bottom setting and return pizzas to oven to bake for approximately 8 minutes.

Makes 3, 6-8" pizzas.