

← (OR whatever you'd like!)

PEPPERONI, MUSHROOM & CHEESE PIZZA

BASIC PIZZA DOUGH: Makes enough for 1 large pizza

5 mL Sugar	(1 tsp)
250 mL Warm Water	(1 cup)
15 mL Active Dry Yeast	(1 Tbsp)
500 mL (approx.) All-purpose Flour	(2 cups)
2 mL Salt	(1/2 tsp)
25 mL Vegetable Oil	(1 Tbsp + 2 tsp)

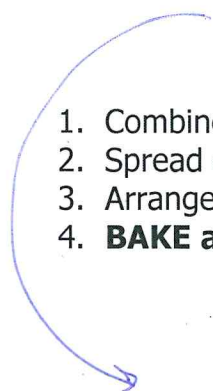
PREHEAT OVEN TO 450°F.

1. In a large bowl, dissolve sugar in warm water. Sprinkle yeast into water and let stand for **10 minutes** or until foamy.
2. In another bowl, combine flour and salt. Set aside.
3. Add oil into yeast mixture.
4. Stir in about HALF of the flour and add the rest until a slightly sticky ball can be formed. YOU MAY NEED MORE OR LESS THAN 500 mL OF FLOUR.
5. Flour your counter lightly. Turn the dough-ball out onto counter and **KNEAD** about 5 minutes until smooth and elastic. (Let stand 10 minutes if time allows.)
6. Roll and pat out into a circle. Transfer to a lightly greased pizza pan and carefully stretch dough to edges. (For a thicker crust, let rise for 30 minutes.)

TOPPING:

175 mL Tomato Sauce	(3/4 cup)
2 mL Oregano	(1/2 tsp)
2 mL Basil	(1/2 tsp)
1 clove Garlic, finely minced	
250 mL Mozzarella Cheese, shredded	(1 cup)

1. Combine tomato sauce, oregano, basil and garlic in a small bowl. **MIX WELL.**
2. Spread evenly over pizza dough.
3. Arrange pepperoni and mushrooms evenly. Sprinkle with cheese.
4. **BAKE at 450°F for 16-18 minutes.** Use lowest rack in oven.



peppers	sundried tomatoes	chicken bacon
olives	pineapple	ground beef
onion	pepperoni	
tomato	mushrooms	
	ham	

LEMONADE

125 mL sugar
850 mL water
75 mL lemon juice

1. Measure water into jug. Add sugar and lemon juice. Stir to dissolve sugar.
2. To prepare glasses for a special treat:
Measure approximately 50 mL sugar into a cereal bowl. Cut lemon into wedges.
Using lemon wedge, moisten the glass rims with juice. Dip glass into sugar to coat top.
3. To serve:
Add 4 or 5 ice cubes to each prepared glass. Pour lemonade into glass.
Garnish with a lemon wedge. **Enjoy!**