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Pizza

Dress up the pie and get ready to party! Try on a new crust for size, such as super thin cracker bread or flaky puff pastry. Or fashion a yeasty and dense homemade crust into party-perfect sauce dippers.



Pizza Dippers

Prep: 20 minutes

Bake: 10 minutes per batch

Oven: 425°F

- 2 tablespoons olive oil
- Pizza Dough (see recipe, page 44)
- 20-Minute Marinara Sauce (see recipe, page 44)
- 3 ounces sliced pepperoni
- 1 cup shredded mozzarella cheese (4 ounces)

1. Preheat oven to 425°F. Coat a 10-inch cast-iron skillet with 1 tablespoon of the oil. Place skillet in hot oven and heat for 10 minutes.

2. Meanwhile, wrap and chill one portion of the Pizza Dough. On a lightly floured surface, roll the remaining dough portion into a 9-inch circle. Place a 6-ounce ramekin or custard cup upside down in center of dough circle. Press down on ramekin to cut a circle in dough; remove and discard small circle. Remove skillet from oven. Wrap the prepared dough around rolling pin; carefully unroll into hot skillet.

3. Spread about ¼ cup of the 20-Minute Marinara Sauce over pizza crust. Top with half of the pepperoni; sprinkle with ½ cup of the cheese.

4. Bake for 10 to 12 minutes or until crust is golden brown. Loosen edge of pizza from side of skillet; carefully remove from skillet. Repeat with the remaining oil, dough, sauce, pepperoni, and cheese.

5. Cut pizzas into thin wedges. Place a 6-ounce ramekin in the center of each pizza. Fill with the remaining sauce for dipping. Makes 10 to 12 servings.

Per serving: 230 cal, 13 g total fat (4 g sat. fat), 15 mg chol., 506 mg sodium, 21 g carb., 2 g fiber, 8 g pro.

Flatbread Pizza

Prep: 15 minutes Bake: 8 minutes

Oven: 425°F

- 1 12- to 14-inch soft cracker bread (lavash)*
Quick Pizza Sauce (see recipe, page 44)
- 1 cup shredded pizza cheese (4 ounces)
- ½ cup sliced pepperoni or cooked sausage
- ½ cup sliced fresh mushrooms or chopped red sweet pepper
- ¼ cup sliced pitted ripe olives

1. Preheat oven to 425°F. Place cracker bread on an extra-large baking sheet. Spread Quick Pizza Sauce to within 1 inch of the edge. Sprinkle with cheese. Top with pepperoni, mushrooms, and olives.

2. Bake for 8 to 10 minutes or until cheese is melted and edge is lightly browned. Makes 12 servings.

***Tip:** If you prefer, use two 8-inch flatbreads in place of the cracker bread.

Per serving: 137 cal, 7 g total fat (3 g sat. fat), 14 mg chol., 435 mg sodium, 12 g carb., 1 g fiber, 6 g pro.

Pesto Flatbread Pizza: Omit Quick Pizza Sauce, pizza cheese, and toppings. Spread cracker bread with ½ cup basil pesto to within 1 inch of the edge. Sprinkle with 1 cup shredded cooked chicken or cooked shrimp (if desired), 1 cup shredded Parmesan cheese (4 ounces), and ¼ cup toasted pine nuts. Bake as directed.

Per serving: 145 cal, 9 g total fat (2 g sat. fat), 8 mg chol., 288 mg sodium, 11 g carb., 0 g fiber, 6 g pro.

Barbecue Chicken Flatbread Pizza: Omit Quick Pizza Sauce, pizza cheese, and toppings. Spread cracker bread with ½ cup barbecue sauce to within 1 inch of the edge. Sprinkle with 1 cup shredded cooked chicken, 1 cup shredded Monterey Jack cheese with jalapeño peppers (4 ounces), and ½ cup coarsely chopped red sweet pepper. Bake as directed. Sprinkle with sliced green onion and/or snipped fresh cilantro.

Per serving: 125 cal, 5 g total fat (2 g sat. fat), 20 mg chol., 275 mg sodium, 13 g carb., 0 g fiber, 7 g pro.

White Flatbread Pizza: Omit Quick Pizza Sauce, pizza cheese, and toppings. Spread cracker bread with ½ cup garlic Alfredo pasta sauce to within 1 inch of the edge. Sprinkle with 1 cup shredded cooked chicken, 1 cup shredded provolone cheese (4 ounces), and ½ cup sliced fresh mushrooms. Bake as directed.

Per serving: 140 cal, 7 g total fat (3 g sat. fat), 25 mg chol., 478 mg sodium, 11 g carb., 0 g fiber, 9 g pro.

Barbecue Chicken
Flatbread Pizza

BEFORE YOU Begin

Pizza Dough

Prep: 35 minutes Rise: 45 minutes

Stand: 10 minutes

- $\frac{2}{3}$ cup warm water (105°F to 115°F)
- 1 tablespoon olive oil
- 1 package active dry yeast
- $\frac{1}{2}$ teaspoon sugar
- $1\frac{3}{4}$ to 2 cups all-purpose flour
- $\frac{1}{2}$ teaspoon salt

1. In a small bowl, combine the warm water, oil, yeast, and sugar, stirring to dissolve yeast. Let stand about 10 minutes or until foamy.

2. Meanwhile, in a medium bowl, combine 1 cup of the flour and the salt. Stir yeast mixture into flour mixture until smooth. Stir in as much of the remaining flour as you can.

3. Turn out dough onto a lightly floured surface. Knead in enough of the remaining flour to make a moderately soft dough that is smooth but just slightly sticky (3 to 5 minutes total).

4. Shape dough into a ball. Place in a lightly greased bowl, turning once to grease surface. Cover and let rise in a warm place until double in size (about 45 minutes).

5. Punch down dough. Turn out onto a lightly floured surface. Divide in half. Cover and let rest for 10 minutes. Use as directed in individual recipes. Makes 2 crusts (10 servings).

Per serving: 94 cal., 2 g total fat (0 g sat. fat), 0 mg chol., 118 mg sodium, 17 g carb., 1 g fiber, 3 g pro.

Quick Pizza Sauce

Start to Finish: 25 minutes

- $\frac{1}{2}$ cup chopped onion (1 medium)
- 2 cloves garlic, minced
- 1 tablespoon olive oil
- 1 8-ounce can tomato sauce
- $\frac{1}{2}$ teaspoon dried oregano, crushed
- $\frac{1}{2}$ teaspoon dried basil, crushed
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon crushed red pepper

1. In a small saucepan, cook onion and garlic in hot oil over medium heat about 5 minutes or until onion is tender, stirring occasionally. Stir in tomato sauce, oregano, basil, salt, and crushed red pepper.

MORE PARTY PIES

Any pizza can be an appetizer pizza. Just follow this basic formula and use your favorite ingredients to create specialty pies for your party.

FOR THE CRUST...

- » For each pizza, use either 1 pound frozen pizza dough (thawed), one 13.8-ounce package refrigerated pizza crust, or one 10-inch packaged prebaked pizza crust.
- » Preheat oven to 425°F. Pat or roll dough into a 12-inch circle and place on a greased pizza pan or baking sheet (or place prebaked pizza crust on a pizza pan or baking sheet). Bake for 5 minutes.

FOR THE SAUCE...

- » For each pizza, use $\frac{1}{2}$ cup Quick Pizza Sauce (below), purchased pasta or pizza sauce, barbecue sauce, or Alfredo pasta sauce. Or use $\frac{1}{4}$ cup basil pesto. You can also go sauceless—simply brush the crust with olive oil.
- » Using a spoon, spread desired sauce over the crust (or brush with olive oil).

FOR THE TOPPINGS...

- » Mix and match your way to flavorful, partyworthy combos. For meats and vegetables, use 1 to $1\frac{1}{2}$ cups total per pizza; for cheese, use 1 to $1\frac{1}{2}$ cups total per pizza. Remember: This isn't the time for heavily loaded, super cheesy pizzas. Go light on the toppings to make the bites easy to handle as party nibbles. A few fabulous combos:

- Green olives, roasted red peppers, and Asiago cheese
- Cooked sweet Italian sausage, chopped red sweet peppers, sliced fresh mushrooms, and mozzarella cheese
- Black olives, fresh spinach, and goat cheese
- Prosciutto, artichoke hearts, and Fontina cheese (use olive oil instead of sauce)
- Kalamata olives, artichoke hearts, thinly sliced white onion, and feta cheese

2. Bring to boiling; reduce heat. Simmer, uncovered, about 5 minutes or until sauce reaches desired consistency. Makes 8 (2-tablespoon) servings.

Per serving: 29 cal., 2 g total fat (0 g sat. fat), 0 mg chol., 222 mg sodium, 3 g carb., 1 g fiber, 1 g pro.

20-Minute Marinara Sauce

Start to Finish: 20 minutes

- 1 28-ounce can whole tomatoes, undrained
- 3 tablespoons snipped fresh basil
- $\frac{1}{2}$ teaspoon bottled minced garlic or 1 clove garlic, minced
- 2 tablespoons olive oil
- $\frac{1}{2}$ teaspoon crushed red pepper
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon ground black pepper

1. Place tomatoes in a food processor or blender. Cover and process or blend until nearly smooth. Stir in basil; set aside.

2. In a large skillet, cook and stir garlic in hot oil over medium heat until garlic is lightly browned. Stir in tomato mixture, crushed red pepper, salt, and black pepper. Bring to boiling; reduce heat. Simmer, uncovered, for 10 minutes. Makes 10 ($\frac{1}{4}$ -cup) servings.

Per serving: 38 cal., 3 g total fat (0 g sat. fat), 0 mg chol., 172 mg sodium, 3 g carb., 1 g fiber, 1 g pro.

Mini Pissaladière

Prep: 35 minutes Bake: 20 minutes

Oven: 400°F

- 1 tablespoon butter
- 1 tablespoon olive oil
- 2 large yellow and/or red sweet onions, cut into thin wedges
- 1 teaspoon sugar
- $\frac{1}{4}$ teaspoon kosher salt
- $\frac{1}{4}$ teaspoon ground black pepper
- $\frac{1}{4}$ cup niçoise olives, pitted
- 2 teaspoons anchovy paste (optional)
- 1 17.3-ounce package (2 sheets) frozen puff pastry sheets, thawed
- 9 yellow and/or red cherry or grape tomatoes, halved
- $\frac{1}{2}$ cup crumbled goat cheese (chèvre) (2 ounces)
- Fresh tarragon sprigs or snipped fresh chives

1. Preheat oven to 400°F. Grease two large baking sheets or line with parchment paper; set aside.

2. In a large skillet, heat butter and oil over medium-low heat. Add onions. Cook, covered, for 13 to 15 minutes or until onions are tender, stirring occasionally. Stir in sugar, salt, and pepper. Cook, uncovered, over medium-high heat for 3 to 5 minutes or until onions are golden brown, stirring frequently. Stir in olives and, if desired, anchovy paste.

3. On a lightly floured surface, roll pastry sheets slightly into 10-inch squares. Cut each sheet into nine squares. Place pastry squares on the prepared baking sheets. Top with onion mixture and tomato halves.

4. Bake about 20 minutes or until golden brown. Sprinkle with cheese and tarragon. Makes 18 appetizers.

Per serving: 202 cal., 14 g total fat (4 g sat. fat), 4 mg chol., 148 mg sodium, 17 g carb., 1 g fiber, 3 g pro.



To make
pizza bites
easy to maneuver
as finger food, go light
on the toppings.