

How to Make Easy Pizza

Using this method for thin crust pizzas, you should have pizza out of the oven in less than 30 minutes including the baking.

Preheat the oven to 425 degrees. If you are going to bake your pizza on a baking stone, place the stone in the oven to preheat. If you are going to bake your pizza on a pan, you will need a 14 or 15-inch dark-colored pan. Do not use light colored pans; they will reflect the heat.



1. Mix up the dough according to your recipe or the directions with the mix. Once the dough is kneaded, place the dough on your baking pan if you are going to use a pan or on the counter if you are using a stone.
2. From the crust using a pizza roller, rolling the dough uniformly to the edges of the pan.
3. Spread either a white sauce or a marinara sauce on the dough. Spaghetti sauce will do. Our favorite sauce is French onion dip.
4. Place the filling material on in layers. Meats should be precooked. Spinach or meat should go on the bottom. Diced onions, peppers, or olives go in the next layer. Cover with grated cheese. At least some of the cheese should be mozzarella.
5. Bake for 8 to 17 minutes or until the edges of the crust are browned and the cheese is bubbly and beginning to brown. Baking times will vary depending on the pan and the toppings.
6. Remove the pizza from the oven. Slide the pizza to a cutting board and cut with a pizza roller. Serve immediately.

The pizza dough will rise some as you place the sauce and toppings on the pizza. It will also rise in the oven. This will create a medium thick crust.

- **For a thicker crust**, let the pizza rise for 20 minutes before placing it in the oven.
- **For a very thin crust**, roll the pizza crust out on the counter using a rolling pin to a thickness of about 1/8 to 1/4 inches. Slide the pizza onto the pan. The dough will lap over the edges. Trim the excess with kitchen shears.
- **For an extra crispy crust**, transfer the pizza to a wire rack half way through baking. The heat from the bottom will make the crust crispy.

Baker's tip: If you are not going to serve your pizza immediately, place the pizza on a wire rack. A hot pizza left on the pan or cutting board will sweat and make the crust soggy.

Red Potato and Green Bean White Pizza

If you don't believe potatoes and pizza go together, try this pizza. This one adds green beans and mushrooms and tastes and textures that complement each other well.

The key to making a good potato pizza is to use new, red potatoes—the waxy kind. Putting starchy potatoes on a pizza crust is too much starch.

This is a favorite pizza of Ben Frantzen, our sales manager.

You can buy a ready-made crust at the store, use a pizza crust mix, or make your own. The recipe below makes a very nice crust.



Instead of a tomato base or marinara sauce, we used the French onion dip that we sell and liked it very much. You can use a dip from the store or make a dip with a mix or onion soup packet.

Ingredients

1 thin pizza crust, baked
2 medium or 4 small new red potatoes, sliced 1/8 inch
3/4 cup snipped fresh green beans
1 cup fresh mushrooms, sliced
1/2 red bell pepper, thinly sliced
1 large clove of garlic, minced
3 tablespoon olive oil
Salt and pepper to taste
4 tablespoons French onion dip
1 teaspoon Italian seasoning

Directions

Preheat the oven to 425 degrees.

1. In a medium skillet, sauté potatoes, green beans, mushrooms, red pepper and garlic in 1 tablespoon of the olive oil. Toss vegetables in hot oil until they are almost tender. (The beans take the longest to cook so place them in the pan several minutes before the other vegetables.) Salt and pepper the vegetables.
2. Spread the French onion dip evenly on the prebaked crust. Arrange the sautéed vegetables, layering them evenly on the crust. Drizzle the vegetables with the remaining olive oil. Sprinkle with the Italian seasoning. Spread the cheese over the top of the pizza.
3. Bake just until the cheese melts and is bubbly, 8 to 12 minutes.

The recipe here makes a very nice, pliable dough. The rye flour dilutes the gluten and reduces spring back.