

Maine Arts Camp

SPECIALTY WEEK 2012

Recipe Name: Meat Lover's Pizza

Chef: Charles Limoggio C.E.C.

Preparation Time:

Servings: 8 slices

Yield: 1 pizza

Quantity	Unit	Ingredient Name	Prep Notes
1		Pizza dough Ball	
1	TBSP	Olive Oil	
6	large	Meatballs	Sliced
1	Pound	Bacon	Chopped & cooked half way
1	4 ounce bag	Sliced pepperoni	
6	ounces	Pizza sauce	
2	cups	Shredded mozzarella	
1	tsp	Granulated garlic	

Procedure:

1 With floured hands, press dough onto a greased 14-in. pizza pan. Bake at 425° for 7-9 minutes or until lightly browned. Combine olive oil and 1 teaspoon granulated garlic; brush over crust edges.

2 Spread pizza sauce over crust to within 1 in. of edges. Top with sliced meatballs, pepperoni, bacon, and cheese.

3 Bake at 425° for 10-15 minutes or until cheese is melted and crust is golden brown.