

## Thin Crust Pizzas:

About 10 years ago one of my sales reps came in and offered me a sample of some thin discs of pizza dough made by the Ultra-Thin Pizza Co. in Long Island, NY. Well, you could say – the rest is history. It's not my first choice for pizza, but it's pretty damn good in a pinch & we have made thousands over the years.... We also package the dough discs & sell them out of the freezer. It's a pretty simple idea...you need a 450 oven or you can even grill on the BBQ. Some toppings & a nice salad & you are good to go.

**Pizzas using Pantry Marinara:** Sweet Italian Sausage & Cheese, Pepperoni, sautéed wild mushrooms, plain (for the kids) – use your imagination.

Other Pizzas we have made that are very popular:

- 🍷 Mashed Potato, Bacon & Cheddar Cheese with XVOO & Garlic
- 🍷 Roasted Red Grapes, Brie Cheese & Anise Seed with XVOO
- 🍷 Pantry Vodka & Tomato Sauce with Asiago Cheese & Crumbled Pancetta
- 🍷 Sweet Corn (Roasted & Shaved), Spinach & Asiago Cheese
- 🍷 Sautéed Spinach with Garlic, XVOO & Goat's Cheese
- 🍷 Fresh Ricotta Cheese & Blueberries
- 🍷 Fresh Figs, Parma Ham & Balsamic Glaze
- 🍷 Shrimp Scampi with Garlic & Herbs + XVOO
- 🍷 Quattro Formaggio (Gorgonzola, Ricotta, Parmesan, Mozzarella) + splash of white truffle oil
- 🍷 White Clam – Fresh clams, garlic, shallots, thyme, xvoo, cheese
- 🍷 Smoked Salmon with Crème Fraîche, Capers & Frisee Lettuce
- 🍷 Clams Casino – White clam + Bacon & Sautéed Bell Peppers
- 🍷 Veggies & Cheese

The canvas is blank so to speak... It's really a function of what you like, what you are willing to try & what inspires you at the moment. We generally make these pizzas daily (about 20 or so) for the lunch crowd. We have even found a great gluten free version made by another company using cauliflower as the base for the crust!! It's actually really good.

I know this technically isn't a recipe "per se" – I thought it would be good to include it as an easy find for a meal that virtually everyone likes & can be satisfied with.