

NOTE: These recipes were taken from Cooking with 4-H Allegany & Cattaraugus Counties Cook Book. If you like these recipes you LOVE our cookbook(\$10.00 + \$3.00 shipping = \$13.00). Contact Bonnie Moore at (716) 699-2377 Ext. 120 to purchase your copy.

### Chicken Wing Pizza

1 pkg pizza dough mix	½ cup butter
½ cup blue cheese dressing	¼ cup hot sauce
½ cup ranch dressing	1 chicken breast
2 cups mozzarella cheese	

Preheat oven to 475°. Melt butter and hot sauce. Chop chicken breast into small pieces and cook in butter/hot sauce mixture. Make dough according to direction on package and spread dough on to a cookies sheet or pizza pan. Mix blue cheese and ranch dressings together. Spread dressing mixture on the pizza dough, take butter/hot sauce mixture with chicken and place on top of dressing mixture. Top with mozzarella cheese. Bake for 15 to 20 minutes.

### South of the Border Pizza

1 tablespoon cornmeal	1 - 2 teaspoons chili powder
1 lb bread dough	2 cups reduced-fat cheddar cheese (shredded)
½ lbs. Lean ground beef	2 medium tomatoes (chopped)
1 green pepper (chopped)	2 cups lettuce (shredded)
1 garlic clove (minced)	1 cup sour cream (optional)
1 - 16 oz. Can fat-free refried beans	
1 cup salsa	

Preheat oven 425°. Coat one 13 x 9 cookie sheet with nonstick cooking spray; sprinkle with cornmeal. Build up edges slightly and bake for 12 minutes or until lightly brown. In a skillet, cook the beef, green pepper and garlic over medium heat until meat is no longer pink; drain. Stir refried beans, salsa and chili powder. Spread over crust; sprinkle with cheese bake for 6 - 7 minutes longer or until cheese is melted. Top with tomatoes and lettuce; serve immediately. Garnish with sour cream if you like.

### Asparagus Puff Pizza

2 lbs. Fresh asparagus (cut into 2 pieces)	2 tablespoons Parmesan cheese
1 - 1 lb. Boboli shell or any ready made shell	3 egg whites
½ cup mayonnaise	garlic salt, basil, thyme – to taste
¼ teaspoon ground mustard	

Microwave or steam asparagus until crisp tender (do not over cook). Drain on paper towel. Place crust on ungreased 12 inch pan, arrange asparagus in pretty star burst pattern, tips out. Season with garlic, basil & thyme. In bowl, combine mayonnaise, cheese and mustard, mix well. In small bowl, beat egg whites until stiff peak form and fold mixture in mayonnaise mixture. Spread over asparagus from center out, leaving tips showing, forming the “Sun” rays from the asparagus. Bake at 450° for 12 - 13 minutes or until golden cut into wedges and serve.

## Vegetable Pizza

2 – tubes Pillsbury Crescent Rolls  
2 – 8 oz. Cream Cheese (softened)  
2/3 cup mayonnaise  
1 pkg. Hidden Valley Ranch Dressing – you  
can use any brand you like

1 cup cheddar cheese (grated)  
your favorite fresh vegetables

Press both packages of crescent rolls onto a cookies sheet and bake according to package directions. Let cool completely. (You can make this up a few hours ahead and let it sit so it dries out a bit and as a result the crust doesn't get too soggy). Meanwhile, mix together the cream cheese, mayo, and ranch dressing. (Can be made up ahead of time so it seasons through). Spread mixture onto crust and then top with any fresh vegetables you like. When the finished with vegetables, top pizza with grated cheddar cheese. Enjoy!!

## Breakfast Pizza

1 can (10 oz) refrigerated pizza dough  
1 pkg. (7 oz) pre-browned, fully cooked  
sausage  
3 eggs

½ cup milk  
1 teaspoon Italian seasonings  
2 cup (8 oz) shredded pizza cheese

Preheat oven to 425°. Unroll pizza dough and pat onto bottom and sides of greased 12 inch pizza pan. Bake for 5 minutes or until set but not brown. While crust is baking, cut sausage into ½ “ pieces. Whisk together eggs, milk and seasonings. Add salt and pepper to taste. Spoon sausage on crust. Sprinkle with cheese. Carefully pour egg mixture over sausage and cheese. Bake 15 to 20 minutes or until eggs are set and crust is golden brown.

## Dessert Pizza

1 – 8 oz can crescent roll dough  
1 – 8 oz pkg cream cheese (softened)  
1/3 cup sugar  
Assorted fruits: strawberries, blueberries, kiwi, seedless grapes, mandarin oranges, etc.

Preheat oven to 350°. Spread crescent roll dough on a pizza pan or cookies sheet and pinch seams together. Bake for 10 - 15 minutes or until brown. Remove from oven and let cool completely. Combine cream cheese and sugar, mix well until blended. Spread over cooled crust. Arrange any desired fruit on cream cheese mixture. Chill. Cut into wedges or squares and enjoy!