

# MAKE YOUR VERY OWN PIZZA!



**COOKING CAN BE MONSTROUS FUN! YOU CAN USE LOTS OF DELICIOUS IDAHO FOODS TO MAKE A PIZZA FOR YOU AND YOUR FRIENDS.**

**IF YOU SEE:**



**ASK AN ADULT TO HELP YOU.**

**IF YOU SEE:**



**YOU CAN DO IT YOURSELF!**

**SAFETY SHOULD ALWAYS COME FIRST WHEN YOU'RE HANDLING FOOD:**

- **WASH YOUR HANDS FOR AT LEAST 20 SECONDS BEFORE YOU START COOKING.**
- **USE CLEAN UTENSILS AND A CLEAN COUNTER OR CUTTING BOARD.**
- **IF YOU USE A UTENSIL FOR MEAT OR CHEESE, USE A DIFFERENT ONE FOR VEGGIES.**
- **NEVER USE A SHARP KNIFE WITHOUT AN ADULT HELPING YOU.**

**BEFORE YOU BEGIN, GATHER THE FOLLOWING ITEMS:**

- **PIZZA SAUCE**
- **BAGELS, ENGLISH MUFFINS, OR PIZZA DOUGH**
- **SHREDDED CHEESE**
- **ASSORTED TOPPINGS (PEPPERONI, MUSHROOMS, GREEN PEPPERS, ETC.)**
- **PIZZA PAN OR COOKIE SHEET**

**NOW YOU'RE READY TO BEGIN MAKING YOUR PIZZA!**

**1. PREHEAT OVEN TO 425 DEGREES FAHRENHEIT.**



**2. SPREAD 1 TABLESPOON OF PIZZA SAUCE ON EACH BAGEL OR MUFFIN. IF USING PREMADE CRUST, SPREAD THE SAUCE OUT EVENLY ON THE SURFACE OF THE DOUGH.**



**3. SPRINKLE SHREDDED CHEESE OVER THE SAUCE.**



**4. ARRANGE TOPPINGS ON THE PIZZAS. YOU CAN EVEN MAKE A PIZZA FACE!**



**5. SPRINKLE A LITTLE MORE CHEESE OVER THE TOPPINGS.**



6. PLACE THE MINI-PIZZAS OR REGULAR SIZE PIZZA ON AN UNGREASED COOKIE SHEET.



7. BAKE THE PIZZA FOR 5 TO 10 MINUTES, OR UNTIL THE CHEESE IS MELTED.



8. ENJOY YOUR YUMMY IDAHO-MADE PIZZA!



PIZZA FOR DESSERT???

SURE! WITH THIS QUICK AND EASY RECIPE, YOU CAN COMBINE TWO OF YOUR FAVORITE THINGS...PIZZA AND DESSERT!

BEFORE YOU BEGIN, YOU'LL NEED:

- 1 ROLL OF REFRIGERATED COOKIE DOUGH – CHOCOLATE CHIP, SUGAR, PEANUT BUTTER, ANY FLAVOR YOU WANT TO USE!
- 1 CONTAINER OF READY-MADE FROSTING – ANY FLAVOR
- 3 OR 4 DIFFERENT TYPES OF SMALL CANDY OR NUTS TO USE AS PIZZA TOPPINGS (CANDY-COATED CHOCOLATES, CHOCOLATE CHIPS, PEANUTS, JELLY BEANS)
- COCONUT FLAKED OR WHIPPED CREAM
- PIZZA PAN OR COOKIE SHEET, GREASED

1. WASH YOUR HANDS BEFORE TOUCHING ANY INGREDIENTS.



2. PREHEAT OVEN TO 325 DEGREES FAHRENHEIT AND OPEN THE COOKIE DOUGH.



3. USING YOUR HANDS, FLATTEN THE COOKIE DOUGH ON A GREASED PIZZA PAN – THIS MAKES THE PIZZA CRUST.



4. BAKE THE CRUST ACCORDING TO THE DIRECTIONS ON THE WRAPPER.



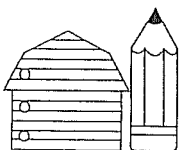
5. AFTER THE CRUST IS COOLED, SPREAD THE FROSTING ALL OVER THE DOUGH – THIS MAKES THE SAUCE.



6. DECORATE THE PIZZA USING YOUR CANDY AND NUTS. TOP YOUR PIZZA WITH THE COCONUT FLAKES OR WHIPPED CREAM.



7. ENJOY YOUR DESSERT PIZZA!



# Pizza History

Pizza has been pleasing taste buds for a very long time. In prehistoric times, people baked large pieces of bread on flat cooking stones. Later, in Italy, these flat pieces of bread were spiced up with herbs and called focaccia bread. Italians still love to eat focaccia as an appetizer or snack. This snack was handy because you did not need utensils and it could be seasoned with extra scraps of food and fresh produce.

When Europeans came to the New World, they were introduced to tomatoes, which they then took back to their home countries. The Italians needed something a little different to add to their bread-filled diet. The people of Naples, Italy were the first to put tomatoes on focaccia bread. People didn't want to use tomatoes at first because they thought this delicious red fruit was poisonous!



The world's first pizzeria, Port' Alba, opened in 1830. Pizzas were baked in an oven lined with lava from a local volcano! The first pizza delivery occurred in 1889 when an Italian restaurant owner was asked to create a special dish for the guest of honor, Queen Margherita Tereza Giovanni. He wanted to include the colors of the Italian flag in his dish to honor the queen, so he added tomatoes (red), mozzarella cheese (white), and basil (green) to focaccia bread. The restaurant owner named this meal the Margherita Pizza, using part of the guest of honor's name along with part of the name of his restaurant –Pietro Il Pizzaiolo. The pizza was delivered to the palace because the Queen did not want to go all the way to the restaurant!



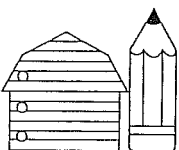
Queen Margherita  
Tereza Giovanni



In 1905, Gennaro Lombardi opened the first American pizzeria in New York City and it is still there today. However, pizza did not become popular until after World War II, when war veterans stationed in Italy returned home craving the pizza they had eaten there. Soon, pre-made pizza pie mixes, frozen pizza, and pizzeria chains sprang up around the country. Today, pizza is one of the most popular and delicious foods in the world!

## More Interesting Pizza Facts

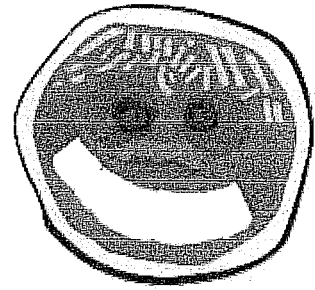
- Pizza Hut is the largest pizza company in the world.
- The world's largest pizza measured 37.4 meters in diameter, and was baked in South Africa in 1990.
- The world's largest pizza order came from the VF Corporation in North Carolina who ordered 13,386 pizzas for its 40,160 employees nationwide.
- October is National Pizza Month.
- Kids between the ages of 3 and 11 prefer pizza over all other foods for dinner.
- Three out of the top 10 weeks of pizza consumption occur in January. More pizza is consumed during Super Bowl week than any other week of the year.
- 62% of Americans prefer meat toppings on their pizza, while 38% prefer vegetarian pizza.
- Mozzarella cheese was originally made from the milk of water buffalo!



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# Make a Pizza Face!

Do you like to play with your food? Do you like to eat pizza? If you do, this is a great recipe to try! With this fun recipe, you can use your imagination to decorate a mini-pizza and then use your mouth to eat your artwork. Here are some ideas you can use to make funny faces on the mini-pizza you just learned to make.



## Hair

Shredded Mozzarella Cheese  
Kernels of Corn  
Carrot Peelings  
Ground Beef  
Broccoli Tops  
Raisins  
Cauliflower Tops  
Cooked Spinach  
Green Beans

## Eyes

Green Olives (with pimento)  
Sliced Black Olives  
Carrot Rounds  
Pepperoni  
Pineapple Rings  
Blueberries  
Lima Beans  
Peas  
Cheese Cubes  
Tomato Slices

## Nose

Sliced Black Olive  
Pepperoni  
Broccoli Top  
Cauliflower Top  
Raisin  
Pineapple Chunk  
Baby Carrot  
Mushroom

## Mouth

Bell Pepper Ring  
Pineapple Ring,  
(whole or half)  
Asparagus Spear  
Green Beans  
Onion Wedge  
Tomato Wedge  
Peas  
Sliced Olives

## Ear

Mushrooms  
Sliced Bell Peppers  
Small Pieces of Ham  
Tomato Wedges  
Lima Beans  
Sliced Onions  
Carrot Rounds

## Eyebrows

Sliced Bell Pepper  
Carrot Peelings  
Green Beans  
(French Cut)

## Freckles

Ground Herbs  
Chopped Onions  
Sprinkled Parmesan Cheese

## Mustache

Ground Beef  
Shredded Cheese  
Sliced Bell Peppers  
Asparagus  
Pineapple Ring, half  
Carrot Peelings

## Glasses

Pineapple Rings  
Bell Pepper Rings

## Earrings

Baby Carrots  
Mushroom Slices

## Tongue

Pepperoni  
Mushroom Slices