

Program Idea #2: Pizza Tasting & Parties

Use the toaster oven to make some tasty, individually sized pizzas. Your program can be for any and all ages (including families) and for varying levels of cooking experience (see the dough and pizza sauce recipes on the following pages for more advanced program participants).

If you are buying ingredients for your Pizza Tasting, “think outside of the box” when it comes to toppings and configurations. The options for making a pizza tasting are endless. If you can think of it, you can make it into a Pizza.

- Come up with a theme. Here are a few examples:

Emojis



<https://rhodesbakenserv.com/mini-emoji-pizzas/>

Fandoms



<http://www.nickelodeonparents.com/tmnt-raphael-pizza-face/>

Candy



<https://www.tasteofhome.com/recipes/trick-or-treat-pizza/>

- Pair your pizza with a craft or activity. Here are a few examples:

Valentines



<https://www.survivingateacherssalary.com/valentines-day-pizza-paper-plate-craft/>

Pizza Collar



<https://studiodiy.com/2016/08/09/diy-pizza-collar/>

Clay Necklace



<https://www.doodlecraftblog.com/2017/09/best-friend-pizza-necklace.html>

- Think about your participants who may have food sensitivities (gluten-free, vegan, halal, kosher, etc.). It might be a good idea to have a variety of offerings so more people can participate.
- Make sure you have access to a sink, soap and paper towels. Encourage your participants to wash their hands **FREQUENTLY**.



Cooking Mix #1 & #2

Program Idea #2: Pizza Tasting (cont.)

Depending on the age of your participants, and the amount of time you have, you can make your own crust (see recipe below). Another easy (and tasty) crust options are bagels and pitas.

QUICK BASIC PIZZA DOUGH

Adapted from Martha Stewart's website

- 2 Envelopes (1/4 oz each) active dry yeast (not rapid-rise)
- 1/4 c. Extra-virgin olive oil, plus more for bowl and brushing
- 4 c. Unbleached all purpose flour (spooned and leveled), plus more for dusting
- 2 Tbsp. Sugar
- 2 tsp. Kosher salt

DIRECTIONS:

1. Pour 1 1/2 cups warm water into a large bowl; sprinkle with yeast and let stand until foamy, about 5 minutes.
2. Whisk sugar, oil, and salt into yeast mixture. Add flour and stir until a sticky dough forms. Transfer dough to an oiled bowl and brush top with oil. Cover bowl with plastic wrap and set aside in a warm, draft-free place until dough has doubled in bulk, about 1 hour. Turn out onto a lightly floured surface and gently knead 1 or 2 times before using.
3. Dough can be stored in an oiled bowl, covered with plastic, in refrigerator up to 2 hours. To freeze, wrap dough in plastic and freeze in a resealable freezer bag up to 3 months. If you plan to use it in a recipe that calls for half a batch, divide it before freezing.

For a video demonstration, visit <https://www.marthastewart.com/332275/basic-pizza-dough>



Cooking Mix #1 & #2

Program Idea #2: Pizza Tasting (cont.)

Again, your particular program will dictate the amount of from-scratch cooking you are going to do. If you want to try your hand at making your own sauce, here is an easy recipe.

HOMEMADE PIZZA SAUCE

Adapted from Taste of Home website (<https://www.tasteofhome.com/recipes/homemade-pizza-sauce/>)

30 oz	Tomato sauce	1 to 2 tsp.	Fennel seed, crushed
12 oz	Tomato paste	1 tsp.	Onion powder
1 Tbsp.	Italian Seasoning	1 tsp.	Garlic powder
1 Tbsp.	Dried Oregano	1/2 tsp.	Salt

DIRECTIONS:

1. In a large saucepan over medium heat, combine tomato sauce and paste. Add remaining ingredients; mix well. Bring to a boil, stirring constantly. Reduce heat; cover and simmer for 1 hour, stirring occasionally. Cool.
2. Pour into jars or freezer containers, leaving 1/2-in. headspace. Freeze up to 12 months. Thaw frozen sauce in refrigerator before serving.