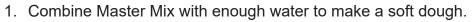
Cheyenne River Cooking for Health

Pizza

Crust:

- 1¹/₃ cups Master Mix
- 1/4 to 1/3 cup water (approximate)



- 2. Knead in the bowl 12 times.
- 3. Roll or pat out thin on a greased cookie sheet into an 11 to 12-inch circle or rectangle. (A small glass makes a good rolling pin.)
- 4. Turn up edges of dough.
- 5. Bake at 425° for 8 to 10 minutes or until partially baked and starting to brown.
- 6. Reduce heat to 375°. Remove from oven and add topping.

Topping:

- 1 can (8 ounces) tomato sauce
- 1 Tablespoon instant minced onion
- ¹/₄ teaspoon garlic salt
- 1/4 teaspoon oregano
- ¹/₄ teaspoon basil
- 4 ounces cubed or shredded mozzarella cheese or processed cheese food
- Grated Parmesan or Romano cheese (optional)
- 7. Mix tomato sauce, onion, and spices. Spread over partially baked crust. Sprinkle with mozzarella and then with some Parmesan.
- 8. Bake at 375° for 15 to 20 minutes or until topping is hot and crust is brown.

Variations:

Add ¹/₂ pound of cooked, seasoned, ground beef, drained, or additional toppings before cheese.

