

# A Collection of Pizza & Calzone Recipes



Explore the exciting world of pizzas and calzones.

**The Prepared Pantry**  
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## Learn how to make pizza on the grill

Pizza is even easier to bake on your grill than is bread. Pizzas are baked quick and hot—perfect for the grill. You can have picture-perfect pizzas from your grill in no time.

Pizzas make great party food but no one wants to heat the oven up to 400 plus degrees in the summer. That's okay—fix it on the grill. It's super easy to bake pizzas on the grill. Not only is it the slick way to bake pizzas in the summer, you'll really impress your friends and family—a backyard magician.



You will need a grill with a cover. You can use gas or charcoal though the charcoal will impart a slightly smoked flavor to your pizza.

Pizzas are baked hot and fast. On our grill, we turn the heat up all the way and have pizzas baked in eight to ten minutes. We probably should turn the heat down a bit and bake it a little longer, but hey—we have this system down.

The key to pizzas on the grill is to not burn the bottom of the crust. Elevate your pizza to get it as far from the flames as possible. And put something on the bottom to insulate the bottom of the pan.

We always use a pizza stone and consider it essential though we are confident that you can bake a fine pizza with a pizza pan on top of a baking sheet, maybe a wire rack between the two to create a little extra insulating air space. While we use a pizza stone, we bake the pizza in a pan and place the pan on the stone. We have used a peel and placed the pizza right on the stone and it works fine but we like to minimize our work around the hot grill.

We use our [Italian Bread and Pizza Mixes](#) but you can use your favorite recipe. Here's how to bake your pizza:

- Mix the dough according to package or recipe directions just as if baking for the oven.
- While the dough is rising, heat the baking stone on the top shelf of your grill. You will want the stone very hot so let it heat for 20 minutes or so before you add the pizza.
- Don't pile the goodies on the pizza too deep; they tend to insulate the crust from the essential top heat.

- Either place the pizza directly on the stone or place a pizza pan on the stone. Be certain that the pizza doesn't extend beyond the edge of the stone. The edge, unprotected from the stone, will burn.
- If your grill doesn't bake evenly, and most don't, turn the stone or pan 180 degrees about half way through baking.
- Set the timer—we set it for eight minutes—and then check for doneness by lifting the edge of the crust.
- Once done, immediately remove the pizza from the stone. If you don't the stone will continue to bake the pizza.

## Learn how to make a calzone

Calzones are closely related to pizzas, sort of a folded over pizza. Somehow though, cutting into the crisp, golden crust of a calzone to reveal a luscious filling is a different experience than eating a pizza. But if you can make a pizza, you can make a calzone. In this article, we'll tell you how and give you a recipe.



You can use nearly any pizza crust recipe to make calzones. The fillings are usually different than the toppings on a pizza; use ricotta instead of hard cheese for the filling base. (Although you can make calzones without any cheese in the filling.)

### Keep the following principles in mind as you build your calzones:

1. For the filling, simple combinations really do work best. Less is truly better.
2. Calzones take longer to cook than pizza and require a lower temperature in order to crisp the crust and to penetrate the filling. They generally take 15 to 20 minutes to bake at 400 degrees.
3. Smaller is better. Make calzones that are 6 to 12 inches long.

Most calzones are made in the traditional half-moon shape that is achieved by rolling or pressing out the dough ball into a circle. The filling is mounded into the bottom half of the circle and the top part is folded over and crimped by hand or with a fork.

### Here are the steps to making a perfect calzone:

1. Mix the dough according to the package or recipe instructions. Cover and let the dough rise until doubled.

2. Roll out a small dough ball (about 8 ounces) into a round 1/4 inch thick. The gluten in the dough may try to make the dough spring back into shape. It's often easier to roll the dough partially, let it sit for a few minutes to relax, and then roll the dough again. Try to roll the dough uniformly. Thin spots lead to leaks.

3. Place a small handful of mozzarella on the lower half of the circle. On top of the cheese, place about three quarters of a cup of filling materials. On top of the filling, add 1/2 to 2/3 cup ricotta. Thick, creamy ricotta—not low-fat—works best. Season with salt and pepper and sprinkle with parmesan. (Of course, you can vary the filling ingredients greatly. Often an egg is mixed with the ricotta to make the filling less runny.)



4. Fold the top of the calzone crust over the bottom into the traditional half-moon shape. Seal the edges by crimping them with a fork. Be sure to press firmly enough to seal the edges and keep the fillings from leaking. Use the edge of a knife or fork to shape the crust edge into a uniform border.

5. Just before baking, brush the crust with an egg white wash or olive oil. An egg white wash will give the calzones a satiny finish. Olive oil will make the crust browner and crisper. If you brush with olive oil before baking, brush the crust again with olive oil immediately after coming from the oven. The second brushing will add sheen and flavor to the crust.



6. Bake the calzones on a dark pan on the lowest shelf of the oven to provide enough bottom heat to bake the bottom crust. Better yet, place the pan directly on a preheated baking stone. (If you are using a rectangular pan, a rectangular baking stone works best.)

## Veggie and Sausage Supreme Pizza

Pizza is everyone's favorite. With all these fresh veggies, why not serve them up on pizza? This one is main stream enough that even the kids will go for it. Of course, you can change the toppings to suit your fancy.

I started making this pizza when we lived in Minnesota and the kids were young. At that time, we had a favorite national chain that we attended regularly. The kids declared this pizza better than the restaurants'. That's pretty good considering the number of veggies that I would usually sneak under all that cheese.



## Ingredients

### *For the crust*

1 seven gram package [instant yeast](#)  
2 3/4 cups all-purpose or bread flour  
1 cup water at 105 degrees  
1 teaspoon salt  
1 teaspoon sugar  
3 tablespoons olive oil

### *For the filling*

1/2 pound mild Italian sausage  
about 1 1/2 cups pizza or spaghetti sauce  
1 teaspoon dry crushed oregano (optional)  
1 tablespoon dry crushed basil leaves (optional)  
2 cups shredded mozzarella  
about 1 cup sliced fresh mushrooms  
about 1/4 cup diced onion  
1/2 bell pepper diced  
1/2 cup olives, sliced  
1 cup shredded mozzarella, fontina, or gorgonzola cheese  
1/4 cup shredded parmesan cheese

## Directions

### *For the crust*

Prepare a 15-inch pizza pan or a 8 1/2 x 13-inch baking pan by greasing generously with olive oil and sprinkling with corn meal or semolina flour.

1. Place half the flour and yeast in the bowl of your stand-type mixer. Add the warm water and beat with a dough hook until it is partially mixed—about 30 seconds. The purpose of this mixing is to hydrate the yeast.
2. Add the rest of the flour to the bowl. Add the salt, sugar, and olive oil. Knead with the dough hook at medium speed for four minutes adding more flour to reach a soft but not sticky dough. Press the dough into the pizza pan or the baking pan and cover and let stand in a warm place for about 30 minutes or until it is puffy. Complete with the filling as directed.

### *For the filling*

Preheat the oven to 400 degrees.

1. Cook the Italian sausage, drain the grease from the cooked sausage, and pat it free of grease. Set it aside.

2. Spread the pizza sauce on the pizza dough. Sprinkle it with the optional oregano and basil and then the 2 cups mozzarella. Spread the cooked sausage over the cheese.
3. Spread the mushrooms, onions, bell peppers, and olives over the mozzarella. Sprinkle the 1/2 teaspoon of oregano and 1 teaspoon basil over the vegetables.
4. Spread the remaining cheese over the vegetables.
5. Bake for 20 to 25 minutes or until the crust is brown and the cheeses are bubbly. Serve hot.

Makes one 15 inch pizza.

## Country Breakfast Pizza

Here's another breakfast dish that goes together in a hurry. It's a skillet pizza that only spends fourteen minutes in the oven. It's a hit with both kids and adults.

There are lots of breakfast pizzas. We like this one. It's a twist on the breakfast sandwiches that you get at the drive-through, a combination of eggs, ham, and cheddar on a biscuit crust—with a splash of salsa.



### Ingredients

2 tablespoon butter

1 2/3 cups all-purpose flour  
2 teaspoons granulated sugar  
1/2 teaspoon salt  
2 teaspoons baking powder  
2/3 cup milk  
more flour if needed

1 tablespoon butter  
1/2 small onion, diced  
1/4 green or red bell pepper, chopped  
diced ham, crumbled bacon, or sausage bits  
5 large eggs  
pepper and salt

Salsa

2/3 cup grated cheddar  
2/3 cup grated mozzarella

## Directions

1. Place the two tablespoons of butter in a nine-inch, oven-proof skillet. Place the skillet in the oven. Turn the oven to 425. Check on the butter after about five minutes. After the butter is melted, remove the skillet from the oven.
2. Place the flour, sugar, salt, and baking powder in a medium bowl. Stir to combine well. Add the milk all at once. Stir with a fork until it starts to come together and then remove the dough to a counter. Knead the dough until it is smooth, one to two minutes, dusting the counter with additional flour as necessary.
3. Stretch the dough into a disk. Place the disk in the buttered skillet. Press the dough across the bottom and up the sides of the skillet.
4. Place the skillet back in the oven and bake the crust for twelve minutes at 425 or until the crust begins to brown. Remove the skillet from the oven.
5. While the crust is baking, in another skillet, melt the one tablespoon of butter and sauté the onion, pepper, and ham in the butter until the vegetables are almost tender. Stir in the eggs and pepper and salt to taste. Cook until done, stirring frequently.
6. While the eggs are cooking, spread salsa in the bottom of the crust.
7. Spoon the cooked eggs into the crust on top of the salsa. Sprinkle the tops of the eggs with the cheeses. Place the pizza back in the oven at 425 degrees and bake for two more minutes or until the cheese is melted and bubbly.
8. Serve hot.

## Grandma's Cookie Pizza

Here's the kid's favorite pizza made with a chocolate chip cookie dough crust and a chocolate and peanut butter filling. No wonder kids like it.

Actually, it's quite good and a lot of fun to make. We'll give you a list of possible toppings—let the kids get creative. Consider this for an after school project or maybe that upcoming birthday party.

Press a very good cookie dough into a pan, add a three-ingredient filling, and top it as you like. Presto—you have a pizza the kids will love.



### **For the crust**

1 1/4 cups all-purpose flour  
1/2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
1/2 cup granulated sugar  
1/4 cup brown sugar  
1/2 cup (1 stick) butter  
1 large egg  
1/4 teaspoon almond extract  
2/3 cup [semisweet chocolate chips](#)

### **Directions**

1. In a medium bowl, mix together the flour, baking powder, baking soda, and salt until well dispersed.
2. Cream the sugars and butter together. Add the egg and beat until light and creamy. Add the extract.
3. Add the dry ingredients to the creamed ingredients, mixing until combined. Add the chips.
4. Press the cookie dough into an ungreased 10-inch springform pan.
5. Bake the crust for 12 to 15 minutes or until it just starts to brown. Remove the pan from the oven and set it on a wire rack.

### **For the filling**

1 4-ounce individual serving chocolate pudding  
1/3 cup peanut butter  
1/3 cup vanilla yogurt  
toppings as desired

### **Directions**

Preheat the oven to 350 degrees

1. In a medium bowl, mix the pudding, peanut butter, and vanilla yogurt together. Spread the filling on the cooled crust.
2. Spread whatever toppings that you desire on the filling. The dessert in the picture was topped with M & M candies, a sliced banana, chopped peanuts, and then drizzled with chocolate ice cream syrup. See the list below for other ideas.
3. Cut into wedges and serve.

### **Topping ideas:**

- Whipped cream
- Chocolate whipped cream

- 1/2 cup [chocolate chips](#)
- 1/2 cup [peanut butter chips](#)
- 1/2 cup toffee chips
- M & M candies
- Maraschino cherries
- Gummy Bears
- Gumdrops
- Cake decorations
- Miniature marshmallows
- Chopped peanuts
- Chocolate syrup

**Bakers Note:** *If you are really into a party, doubling the recipe will make enough crust for a 14-inch pie. If you are making a 15-inch pie, consider tripling the recipe and making a couple cookies with the leftover dough.*

## Artichoke and Sun Dried Tomato White Pizza Recipe

### Ingredients

- 1 pizza crust mix or recipe made per directions
- 1/2 cup sun dried tomatoes, finely diced
- 2 large cloves of garlic
- 1/4 cup olive oil
- 1 12-ounce can artichoke hearts (not marinated)
- 1 1/3 cup mozzarella cheese
- 1/4 cup gorgonzola cheese
- Italian spices as desired



### Directions

Preheat the oven to 450 degrees.

1. Form the pizza dough into a pizza crust. Let it rest for ten minutes.
2. Steep the sun dried tomatoes for ten minutes in hot water. Drain the water and pat dry with a paper towel.
3. Mince the garlic and mix it with two tablespoons of the olive oil. Spread the mixture over the crust.
4. Drain the artichoke hearts, chop them if needed, and spread them over the crust. Spread the sun dried tomatoes. Sprinkle the cheeses evenly over the vegetables. Add pizza spice if desired. Drizzle the remaining olive oil over the toppings.
5. Bake for 20 minutes or until the crust is baked and the cheeses are bubbly.

## New York White Pizza Recipe

### Ingredients

1 pizza crust mix or recipe made per directions  
1 large clove of garlic  
1/4 cup olive oil  
1 1/2 cup mozzarella cheese  
1/4 cup parmesan cheese  
1/4 cup Romano cheese  
Italian spices as desired

### Directions

Preheat the oven to 450 degrees.

1. Form the pizza dough into a pizza crust. Let it rest for ten minutes.
2. Mince the garlic and mix it with two tablespoons of the olive oil. Spread the mixture over the crust.
3. Sprinkle the cheeses evenly over the crust. Add the Italian spice. Drizzle the remaining olive oil over the toppings.
4. Bake for 20 minutes or until the crust is baked and the cheeses are bubbly.



## Sausage and Potato White Pizza Recipe

### Ingredients

1 pizza crust mix or recipe made per directions  
1/2 pound Italian sausage  
2 medium-sized new red potatoes  
1 large clove of garlic  
1/4 cup olive oil  
1 1/2 cup mozzarella cheese  
1/4 cup Asiago cheese  
Italian spices as desired

### Directions

Preheat the oven to 450 degrees.

1. Form the pizza dough into a pizza crust. Let it rest for ten minutes.
2. Sauté the sausage and crumble into pieces.



- Using a mandolin or other kitchen tool, cut the potato into slices 1/8-inch thick.
3. Mince the garlic and mix it with two tablespoons of the olive oil. Spread the mixture over the crust.
  4. Spread the cooked sausage and raw potato slices over the pizza.
  5. Sprinkle the cheeses evenly over the crust. Add the Italian spice. Drizzle the remaining olive oil over the toppings.
  6. Bake for 20 minutes or until the crust is baked and the cheeses are bubbly.

## Spinach Alfredo White Pizza Recipe

[Italian Pizza Crust Mix](#)  
[Zesty Pizza & Pasta Spice](#)

This recipe was sent to us by a kind reader in Georgia. She says that this is her favorite pizza. We made it. It is very good.

### Ingredients

1 pizza crust mix or recipe made per directions  
1/2 cup Alfredo sauce either from the store or homemade  
1 1/2 cups frozen, chopped spinach  
1 cup shredded mozzarella  
1 tablespoon pizza seasonings



### Directions

Preheat the oven to 450 degrees.

1. Form the pizza dough per package of recipe directions. Let it rest for ten minutes.
2. Spread Alfredo sauce over the formed crust.
3. Thaw the spinach in the microwave and press the water from the spinach. Dry it on paper towels. Spread it over the pizza. Season with pizza spice. Cover with mozzarella.
4. Bake for 20 minutes or until the crust is done and the cheese is bubbly.

## Asian Peanut Pizza Recipe

This is a spicy, Asian pizza. If you are adventuresome or like Thai food, try this recipe. This pizza is covered with toppings after the crust is baked, not before. If you don't have leeks on hand, green onions may be substituted.

### Ingredients

1 pizza crust mix or recipe made per directions  
1/2 cup Thai Peanut Sauce  
1/3 cup unsalted dry roasted peanuts  
1/4 cup sliced leeks  
1 pound cooked shrimp or chicken, diced  
1 cup shredded mozzarella  
1 tablespoon fresh cilantro

### Directions

Preheat the oven to 450 degrees.

1. Form the pizza dough into a pizza crust. Let it rest for ten minutes. Bake the pizza crust until it just starting to brown. It should be baked through but not browned. If you would like to check it with your thermometer, the internal temperature should 180 to 190 degrees. Remove the crust from the oven to cover with toppings.
2. Spread Thai Peanut Sauce over the crust.
3. Spread the peanuts, leeks, and shrimp or chicken over the top. Cover with mozzarella and sprinkle with cilantro.
4. Bake for ten minutes or until the cheese is bubbly.



## Make your Own Pizza or Pasta Sauce

Again homemade is better. This takes a little time but it's worth it. This sauce works on pizza or pasta and with a little change in seasonings and by omitting the olive oil, you can make a salsa from this recipe.

### Tomato Sauce for Pizza or Pasta

2 to 3 cups peeled and seeded Roma tomatoes  
1/4 teaspoon freshly ground black pepper



1/4 teaspoon salt or to taste  
1/2 teaspoon granulated sugar  
1 large garlic clove, crushed  
1 teaspoon crushed, dried oregano or a tablespoon of fresh  
1 teaspoon dried basil leaves or two teaspoons fresh  
2 tablespoons olive oil

Baker's note: Alter the quantities of the garlic, oregano, and basil to suit your tastes. If you like more, add more.

### **Directions**

Chop the seeded tomatoes in a food processor or blender. Cook the tomatoes along with the seasonings and sugar for ten minutes or until it starts to thicken, stirring frequently. Add the olive oil. Let cool.

## **How to Chop and Seed Tomatoes**

1. Bring a pan of water to boil. Place four or five tomatoes at a time in the hot water and leave them in the bath for one minute. Remove them from the water and start another batch. Let the tomatoes cool to where you can handle them.
2. Peel the tomatoes by starting a small slit in the skin with a knife at the tip of a tomato. Grasp the edge of the skin and peel the skin from the tomato in strips. Repeat with each tomato.
3. Cut the stem end from each tomato. Cut the tomato in half. Squeeze the seeds from the tomato using your thumb to loosen the seeds as needed. If you are seeding Roma tomatoes, the outer flesh is about all that will remain. Repeat with all the tomatoes. Discard the seeds.

## **Makeshift Pizza**

To make Makeshift Pizza, you will need a frying pan as large as the pizzas you will make. Bake the pizza crusts the night before or purchase round pizza-crust bread from the store. Pack them in the frying pan to protect them from breaking. Bring along a can of tomato paste for each pizza and a mixture of Italian spices. Bring your favorite shredded cheeses—mostly mozzarella—and whatever pizza toppings you prefer. (You can find sliced pepperoni that does not have to be refrigerated in most grocery stores.)

When you are ready for lunch, build a small fire. A few one-inch diameter dead pine branches make the perfect fuel. Let the coals burn down.

As the fire is burning down, spread the tomato paste on the crust in the pan, sprinkle with Italian seasonings, and prepare the pizza with the toppings. Cover the pan tightly with aluminum foil.

Scrape the coals away and nestle the pan down into the warm bed. If there is too much heat, the crust will burn. Place a hot stick or two on top of the foil. Let the hot bed warm

the pizza through and until the cheese is melted. You may have to recharge the bed with reserved hot coals. When the cheese has melted and is bubbly, the pizza is ready.

Makeshift Pizza only works the first day out unless you have some way to keep the perishables cold. (A good snow bank will do.) And the ingredients are a little heavy to be packing far.