



Photo courtesy of American Dairy Association.

Precious Homemade Pizzas

Lotsa neatsa pizzas and more can be found on our pages this month. Our \$30 winner, for Breakfast Pizza, is Vernice Senner of Bloomfield north of Glendive. Placing second and winning \$20 is Alice Miltenberger of Clancy for Fruit Pizza and by a strange coincidence, our third place, \$10 winner, is also from Clancy. She is Bethany Faber and her recipe is for Bubble Pizza. For December, the recipe topic is Fun Fondues and for January, please send us Make It Nice with Rice recipes. Recipes must be into Rural Montana Recipes, Box 3469, Great Falls MT 59403, e-mail rural@sofast.net by the first of the month prior to the month of publication, (November 1 for December).

Peaches and Cream Pizza

- 1 can Eagle Brand sweetened condensed milk
- 1/4 cup Real Lemon Juice
- 1/2 cup sour cream
- 1 tsp. vanilla
- 1/2 cup finely chopped walnuts
- 1/2 cup margarine
- 1/4 cup light brown sugar
- 1 cup unsifted flour
- 1/4 cup quick oats
- 1 (29 oz.) can sliced cling peaches

In a medium bowl, combine the milk, lemon juice, sour cream and vanilla. Mix well and chill. In another bowl, cream together margarine and brown sugar. Mix in flour, oats and nuts until thoroughly blended. Spray a 12 inch pizza pan with Pam. Press dough into pan forming a ridge around the edge. Prick with a fork. Bake at 400° for 10 to 12 minutes. Watch closely. Cool and spread with filling. Top with drained peaches.

Jane Bailey • Corvallis

Breakfast Pizza

- 1 tube Crescent Rolls
- 12 oz. Mozzarella cheese
- 6 beaten eggs
- Assorted toppings: chopped onion, green peppers, pepperoni, ham, black olives, mushrooms

Pat Crescent Rolls on bottom of a greased 13x9 inch pan. Cover with cheese. Pour eggs over cheese. Add your favorite toppings. Bake at 375° for 20-25 minutes until set.

Vernice Senner • Bloomfield

Fruit Pizza

- 1- 20 oz. pkg. Pillsbury's best refrigerated sugar cookies
- 8 oz. pkg. Philadelphia cream cheese, softened
- 1/3 cup sugar
- 1/2 tsp. vanilla
- Assorted fruit (kiwi, strawberries, mandarin oranges, blueberries, bananas)
- 1/2 cup Kraft orange marmalade
- 2 tbsp. water

Preheat oven to 375°. Freeze cookie dough 1 hour, slice into 1/8" slices. Line foil-lined pizza pan with slices, overlapping edges. Bake 12 minutes or until golden brown. Cool, invert onto serving plate, carefully remove foil and turn right side up. Combine cream cheese, sugar and vanilla mixing until well blended, spread over crust. Arrange fruit over cream cheese layer. Glaze with combined marmalade and water. Chill and cut into wedges.

Alice Miltenberger • Clancy

Bubble Pizza

- 1 1/2 lbs. ground beef
- 1 (15 oz.) can pizza sauce
- 2 (12 oz.) tubes refrigerated buttermilk biscuits
- 1 1/2 cup shredded mozzarella cheese
- 1 cup shredded cheddar cheese

Brown ground beef; drain. Stir in pizza sauce. Quarter the biscuits, place in a greased 13x9 pan. Top with the beef mixture. Bake, uncovered, at 400 degrees for 20-25 minutes. Sprinkle with cheeses. Bake 5-10 minutes longer until cheeses are melted. Let stand 5-10 minutes before serving. Yield: 6-8 servings.

Bethany Faber • Clancy MT

**More recipes available at our website:
www.mtco-ops.com**

Chicken Artichoke Pizza

Deep Dish Crust

Mix together:

1 pkg. active dry yeast
2/3 cup warm water (110 degrees)
2 tsp. sugar or honey

Let stand at least 5 minutes then add to crust mix: 3 Tbsp. olive oil (garlic oil can be substituted for the olive oil) and 1 1/3 cups all-purpose flour. Beat with mixer or wooden spoon for 3-5 minutes. Add 1/2 cup more flour. Knead the dough for 8-10 minutes. Cover and let rise in warm place for 45 minutes. Punch dough down and place in deep-dish pizza pan. Bake in 350 degree oven for 18-20 minutes.

Layer with filling:

2 cups of cheese, suggest mixing Monterey Jack cheese, Mozzarella cheese, and/or Fontina cheese and grated Parmesan cheese
1 small jar of pizza sauce
4 chicken breasts cooked and cubed
1 small jar of artichokes
1 cup of chopped green or black olives
1/2 cup chopped green onions
1 cup of mushrooms sautéed in 2 tsp. lemon juice, salt, 1/4 cup olive or garlic oil
Top with sun dried tomatoes or fresh tomatoes

Return to 350 degree oven and warm until cheese is melted and vegetables are warm.

Hope Halvorson • Scobey

Homemade Pizza

2 cups flour
2 tsp. baking powder
1 tsp. salt
2/3 cup milk
1/4 cup salad oil
1/2 lb. cooked ground beef
small can or fresh mushrooms
1/4 lb. shredded mozzarella cheese

Put all ingredients in a bowl and stir until mixture leaves sides of bowl. Press into ball and knead 10 times. Cut in half and roll each into a 13 inch circle. Place on a pizza pan and turn edges up 1/2 inch to retain sauce. Sprinkle ground beef on crust. Sprinkle mushrooms on beef. Add 1 can tomato sauce mixed with 1 tsp. chopped onions, 1/2 tsp. salt, 1/2 tsp. oregano and 1/4 tsp. pepper. Put mozzarella cheese over the top and bake for 25-30 minutes at 425°. If desired, on other crust put chopped up ham and chunks of pineapple instead of hamburger on crust, then add other ingredients.

Helen Orestad • Powderville

Perfect Pizza

5 cups flour
2 tsp. garlic salt
1 tsp. Italian seasoning
2 tsp. sugar
2 pkg. yeast
2 cups water
2 tbsp. butter

Combine dry ingredients. Heat water and butter in microwave to 110 degrees. With a fork, stir water and butter into dry ingredients. Knead to proper consistency, adding flour as necessary. Cover and let dough rise for 20 to 30 minutes. Divide dough into thirds. Using greased pizza pans, spread dough in pans. Top with pizza ingredients in the following order: sauce, cheese, pepperoni, sausage, black olives, green peppers, etc. Bake at 400 degrees for 12-15 minutes.

Cindy Allen • Laurel

CORRECTIONS: There were errors in two recipes last month. The amount of water used in the Sugarless Applesauce Cake should have been two cups. The amount of butter in the Banana Bread should have been one half cup.

Here's a great Christmas sale on recipe books!

For a limited time, the price of the cookbook, "More of Rural Montana Recipes," containing near 150 of Montana's favorite recipes, has been reduced in price to \$8 plus shipping and handling. And as a further recipe bonanza, the remaining copies of the original "Best of Rural Montana," containing 186 great recipes, is being sold for \$5, half its original price, plus \$1.50 for postage and handling. Both volumes are spiral bound for easy reading. For multiple book purchases, the postage and handling charges are listed below. For 1-2 books, add \$1.50 for shipping and handling. For 3-5 books, add \$2.00; for 4-7 books, \$2.50; for 8-10 books, add \$3.00; for 11-13 books, add \$3.50; and for 14-20 books, add \$4.00.



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