



**Pizza, Pizza, Pizza. Who doesn't love pizza?
Round, rectangular, thin, thick, stuffed--It's
Everything You Ever Wanted to Know About that
Italian Treat--PIZZA!**



First, let's find out the answer to our pizza trivia question from Installment #1:

How do you fix a broken pizza? With tomato paste, of course!

Making It

Whether you like deep-dish; thin, thick, or hand-tossed crust; vegan, extra-cheesy, or pineapple and ham (an Italian would faint at this combination!) chances are there's a slice of pizza with your name on it. And if you consider pizza one of your favorite meals (if not your absolute favorite), you're not alone: Pizza is one of the most popular dishes across the globe.

There are many, many recipes for the dough and any Italian cookbook you have will give you guidance. In our last installment, our video showed you how our Italian chef makes his dough. Some recipes call for sugar, honey, or cider vinegar but his didn't because his is very traditional. (Not sure we want a sweet or sour dough.) You can also take the easy way out and buy a blob from Winco (theirs is the best of ready-made, we think--and at \$1.50, a deal, too). Once you've got it in the pan, (you did follow our chef's example of how to stretch it, right?) let's take a look at what comes next.



OK, so we're eating the boring flatbread with oil and herbs. So what perked up the pizza we know today? The Happy Tomato. The little guy finally gave us the true modern Italian pizza.

Spanish conquistador Herman Cortez is the one who sailed to South America and nabbed the fruit from the Aztecs.

Tomatoes reached Italy in 1548, and were not greeted with a smile. What was this fruit? Fire-red, it was nicknamed the "devil's fruit" and they believed it caused illness and food poisoning. (No wonder since botanists recognized it as a nightshade, a relative of the poisonous belladonna.)

They were only grown as an ornamental plant until the starving peasants

of Naples got desperate for something to liven up that boring flatbread stuff and started using the "deadly fruit" in many of their foods, including their early pizzas. Since that fateful day the world of Italian cuisine would never be the same.

Once that first little smiley tomato was crushed, seasoned and hit that pizza dough and the local aristocrats tried it, they couldn't get enough. It became so popular, that street vendors gave way to actual shops where people could order a custom pizza. By 1830 the "Antica Pizzeria Port'Alba" of Naples had become the first true pizzeria and is still producing masterpieces.



As old as the hills but still cranking out top-notch pizzas.

So the tomatoes arrived and the peasants started using them on pizza. We're pretty sure they did not buy a jar of Contadina or Ragu ready-made sauce.

How did they make the famous pizza sauce of Naples that always tastes so fresh?



Neapolitan Pizza Sauce

We're sure you've heard of Lidia Bastianich, the famous Italian chef. We found her recipe for making the genuine Salsa per la Pizza Napoletana and we posted it on our Club's website. If you want to try making it (it's NOT hard), click on this link for the recipe. [Yum, Lidia's sauce here.](#)

You can also watch this video and see how this lazy cook makes his. Unlike Lidia, he doesn't bother with a food mill--also perfectly acceptable, much quicker and less clean up. Put your wooden spoon down and [click here.](#)

If you have tomatoes in your yard that you'd like to use (no bug spray on those little organic babies) here's how to make fresh tomato pizza [sauce.](#)



In our next installment, we'll be talking about cheese and more.

Until then, **Did you hear about the guy who took a second job as a pizza chef? Why did he take the job?**

If you submit the answer, you have another chance to win a \$10 gift card to Siino's for a pizza! But remember, you can only win once.

Send an email to Karen Zimmerman (bobzkarenz@att.net) with your full name (not just your email address) and your guess. We'll draw one winner out of all the guesses submitted. Don't sit around; get it in on time! You only have until May 12, 6:00 pm, to get your email to Karen.

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