



Sausage and Pepper Pizza

1 tablespoon olive oil	1 piece dough
1 link sausage, casing removed	1 cup pizza sauce
½ red bell pepper, thinly sliced	1 cup grated mozzarella cheese
1 to 2 mushrooms, thinly sliced	2 tablespoons grated parmesan
Pinch of oregano	
Sea salt and freshly ground black pepper	

- Preheat oven to 500 degrees. Bring a saute pan to medium heat and add the olive.
- Cook the sausage, breaking up with a spoon, until nicely browned.
- Add the peppers and mushrooms. Continue cooking until vegetables are completely tender.
- Season with oregano, salt and pepper.
- Press dough into a 10 to 12-inch round. Spread sauce on top.
- Scatter cheese over sauce; top with sausage and vegetables.
- Bake until golden and bubbly, about 10 minutes.

Salmon with Provencal Sauce

1 tablespoon olive oil
2 salmon filets
1 shallot, minced
1 clove garlic, minced
½ cup cherry tomatoes, halved
2 tablespoons tomato paste
½ cup white wine
½ cup chicken stock
¼ cup roasted red peppers, sliced
1 teaspoon capers, roughly chopped
Fresh basil
Sea salt and freshly ground black pepper

- Bring a saute pan to medium heat and add the oil.
- Season salmon with salt and pepper.
- Saute the salmon, turning once, until cooked through to the center. Remove from pan.
- Add shallots and garlic; cook until onion is translucent.
- Add the tomatoes, cook until soft and golden.
- Stir in the tomato paste; cook, stirring, until slightly darkened.
- Add wine and bring to a boil; reduce heat to a simmer and cook until reduced by half.
- Add stock; bring to a simmer and cook until flavors combine.
- Stir in peppers and capers; cook until heated through.
- Season with basil, salt and pepper.



Traditional Pizza Dough

1 tablespoon yeast
1-1/3 cups warm water
3-1/2 cups bread flour
1 tablespoon sugar
1 teaspoon kosher salt

1. Mix yeast and water in a small bowl. Let stand five minutes.
2. Add the flour, sugar and salt to the bowl of a stand mixer fitted with a dough hook. With mixer on medium-low speed, add water to flour. Mix to combine, adding more water or flour as needed to form a ball. Knead dough for 8 minutes.
3. Turn out dough onto floured board and knead an additional minute by hand. Divide dough in two and form each half into a ball. Place each half in separate floured bowls, sprinkle with additional flour and cover loosely with plastic wrap. Set in refrigerator; let rise until doubled in size. Remove from refrigerator ½ hour before forming dough.

Strawberry Crisp

3 cups mixed fresh strawberries
¼ cup granulated white sugar
1 teaspoon vanilla extract
3 tablespoons cornstarch

1 cup all purpose flour
¾ cup old fashioned oats
½ cup granulated white sugar
½ cup packed brown sugar
½ teaspoon salt
¾ teaspoon cinnamon
1 stick butter,, melted

- Preheat oven to 350 degrees.
- Combine the berries and sugar in a large bowl; mix sugar is absorbed.
- Add in the cornstarch and vanilla extract and stir until berries are evenly coated.
- Transfer to a buttered baking dish.
- Combine the flour, oats, brown sugar, granulated sugar, salt, and cinnamon.
- Pour in the melted butter and stir well until well coated and crumbly.
- Sprinkle the crumb mixture evenly over the top of the berries.
- Bake for 35-40 minutes until fruit is bubbly and topping is golden brown.
- Allow to cool slightly before serving. Serve warm with vanilla ice cream on top.