

# Archie's Favorite Pizza

There is absolutely no reason not to make your own pizza. Some people shy away from making their own because the ones you order and have delivered are so good anyway.

But it's a very simple process and with some experimentation, you can come up with your very own favorite pizza.

Here is my basic favorite recipe.

## Ingredients:

Pizza pan

Basting brush

Pizza crust (most grocery stores will have a couple of brands. I like whole wheat if I can find it.)

Commercial pizza sauce

Olive Oil

Anchovy paste

Sliced pepperoni

1 can of anchovies (optional)

1 can sliced black olives

1 or 2 thin slices of onion cut in half or quartered

Grated Mozzarella cheese

Grated Cheddar cheese

Shredded Parmesan cheese

## Preparation:

Preheat the oven according to the directions for the crust.

Spray the pizza pan with a non-stick oil (Pam, etc.)

Put the crust in the pizza pan.

Brush a coat of olive oil on the top of the crust

Squeeze out about 2" of anchovy paste and brush on crust

Spread a layer of pizza sauce on crust.

Cover with a layer of pepperoni slices

Sprinkle a layer of cheese. (Use as much as you like. I usually use a mixture of 2-parts Mozzarella and 1-part Cheddar.)

Layer the onion and black olive slices on top of the cheese

If you're an anchovy person, layer them on now. (Debbie hates anchovies, so I just put them on one side.)

**Directions:**

Once the oven is heated, put the pan in the oven and back according to the crust directions.

The crust I used last night called for 450 degrees and 8-10 minutes. I set the timer for 8 minutes.

After 8 minutes, I turned the broiler on high and set the timer for 2 minutes.

Keep an eye on your pizza. This broiling should just start to brown the cheese and put a little crispness on the outer edge of the crust.

Depending on your oven, you may want to broil a bit more or less than the 2 minutes.

Remove the pizza from the oven, sprinkle with Parmesan, and let cool for about 5 minutes before cutting.

This is the way I do it. Try it my way with or without the anchovies. But please use the anchovy paste. It adds an incredible base with the olive oil and you won't actually notice the anchovy taste.

For your next homemade pizza, try your own ingredients- sausage, ground beef, canadian bacon, shrimp, aardvark tails, whatever.....