

Chris' Amazing Pizza recipe

Chris Butler, 2000

Ingredients:

- DaVince Pizza crust (from Grocery store)
- Extra old white Canadian Cheddar cheese
- Mozzarella cheese
- 15 slices Pepperoni rings
- 12 slices strong Hungarian Salami
- 175g Maple Leaf Smoked ham
- Black olives
- Sliced mushrooms
- Red bell pepper
- Green bell pepper

Spread the tomato paste/sauce to within ½” of the outside edge of the crust. The paste seems to be slightly spicy hot which is better.

Make an outside ring of Pepperoni and fill the inner with a ring of strong Hungarian Salami - it's very important to get a blend of these two flavours.

Add cubes of ham (175g is about twice as much as you really need for one pizza).

Add some grated extra old (white) Canadian Cheddar cheese (not too much, just a thin layer).

Add a layer of olives and sliced mushrooms.

Add sliced green and red Peppers.

Add a thick layer of Mozzarella cheese.

Preheat oven to 450°F. Bake for 6 minutes at 450°F then Broil on “High” for 2 minutes.

Yummy with beer!