

# *A Trio of Winter Pizzas*

Looking for inspiration for your pizza toppings? If you're like me, you prefer to keep things seasonal, and in the winter the options are fewer unless you are using toppings grown south of the border or in a greenhouse. These three pizzas use ingredients readily available this time of year ... olives, onions, cured meats, Italian sausage, and spicy jarred peppers.

## *Three Olive Pizza*

This is a pizza we serve on our winter seasonal menu, when there are not many fresh vegetables available. If you like olives, you will love this pizza. We use calamata, Spanish and green olives.

Feel free to substitute any type of olives.

### **Toppings (in order of assembly):**

- pizza sauce
- mozzarella cheese
- salami - sliced thin
- onions - slivered
- three or more types of olives of your  
    choice - sliced or simply pitted



# Pizza Calabrese

Calabria is the toe of Italy's boot, a region where many Italian-Americans came from. One food which the Calabrian's use a lot are spicy peppers. They're so good I decided to create a pizza around them. We buy Italian red cherry peppers in a jar. If you can't find them, try a spicy red pepper of your choice.

## Toppings (in order of assembly):

- pizza sauce
- mozzarella cheese
- provolone cheese (optional)
- Italian sausage - preferably spicy
- red cherry peppers--or other spicy
- red peppers--sliced thin

**Frankie's Tip:** Feel free to use all mozzarella or a blend of mozz and provolone; or even better yet some Buffalo milk mozzarella. If using jarred peppers, rinse before using.



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