

Meet Me In The Kitchen

with Connie Spiros

Aired weekly on Milton Comcast Channel 8

Sponsored by:



SHOW TWENTY

Tim Paulus

Wine Department Manager—Fruit Center Marketplace

BBQ Chicken Pizza

INGREDIENTS

1 bag of refrigerated pizza dough

6 ounces of your favorite barbecue sauce

1 cup Cheddar/Mozzarella blend cheese

1 red pepper, chopped

1 green pepper, chopped

1 yellow pepper, chopped

1 onion, sliced

1-2 half chicken breasts, grilled in advance and cut into bite-sized pieces

Salt and pepper

Olive oil

THE METHOD

In advance, sauté peppers in a frying pan with some olive oil, until cooked but still a bit crunchy. In a separate pan, sauté onion slices in olive oil on low heat to caramelize. This takes about 15-20 minutes to get them nice and golden brown. Pre-heat the grill and either spread olive oil on the grate with paper towel, or spray with nonstick cooking spray, so that the dough doesn't stick to the grill. Stretch out pizza dough with your hands, and shape into rectangle, circle, whatever shape you like. Place on greased grill and cover the grill to let it cook. When you see grill marks on the bottom, move the dough around clockwise to get different grill marks to form. Lift off the dough and spray the grate again so that when you turn the dough over it doesn't stick. Flip dough over onto the greased grill and spread barbecue sauce on the cooked side. Then layer peppers, onions, salt and pepper, and chicken on top of the sauce. Sprinkle last with the cheese blend. Cover and let cook for a few minutes until all the flavors meld together. Remove from heat and cut into servings. Serves 4 to 6.

Store hours: Monday – Saturday, 8am to 8pm; Sunday, 8am to 6pm

Milton Marketplace • 10 Bassett Street • East Milton Square • 617-696-5274

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Visit us online at www.fruitcentermarketplace.com



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Bacon, Fresh Thyme, Caramelized Onions and Mascarpone Pizza

INGREDIENTS

- 1 bag of refrigerated pizza dough
- 1 container of mascarpone cheese
- 1 onion, sliced
- 6 slices of bacon, cooked and chopped up
- Fresh thyme
- 1 cup shredded Mozzarella Cheese
- Salt and freshly grated pepper
- ¼ cup Parmesan cheese

THE METHOD

In advance, sauté onion slices in olive oil on low heat to caramelize. This takes about 15-20 minutes to get them nice and golden brown. Pre-heat the grill and either spread olive oil on the grate with paper towel, or spray with nonstick cooking spray, so that the dough doesn't stick to the grill. Stretch out pizza dough with your hands, and shape into rectangle, circle, whatever shape you like. Place on greased grill and cover the grill to let it cook. When you see grill marks on the bottom, move the dough around clockwise to get different grill marks to form. Lift off the dough and spray the grate again so that when you turn the dough over it doesn't stick. Flip the dough over and spread mascarpone cheese all over the dough. It will melt as you let it heat up on the dough. Sprinkle fresh thyme, salt and pepper, bacon pieces, and parmesan cheese on dough. Sprinkle Mozzarella cheese last and cover for a few minutes to let the flavors meld together. Remove from heat and cut into servings. Serves 4 to 6.

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