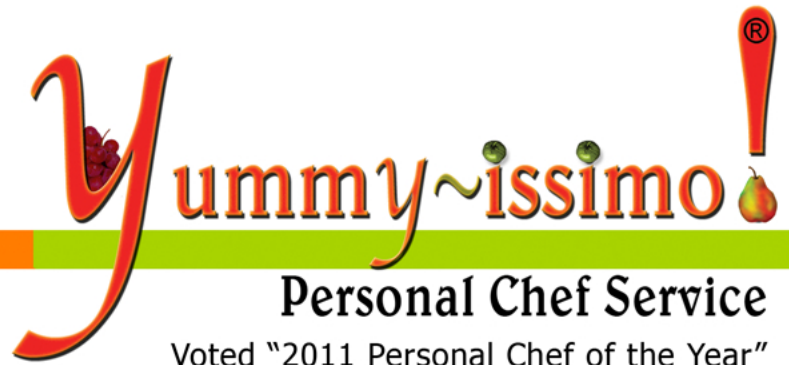


New Orleans Style Seafood Pizza



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

Modified from: www.food.com

8 slices

1/2c dry white wine

1/2c sun~dried tomatoes,
chopped

4 garlic cloves, minced

2 shallot, minced

1c crushed tomatoes

1t Frank's Red Hot Sauce

10 large raw shrimp,
peeled, deveined, chopped

1c bay scallops

refrigerated pizza crust for
12" pizza

1T olive oil

1/2t garlic powder

1c mozzarella cheese,
grated

1/2c Parmesan cheese,
grated

Preheat oven to 450. Spray pizza baking sheet with non~stick cooking spray and sprinkle with salt.

In large skillet, combine white wine, sun~dried tomatoes, garlic and shallots. Bring to a boil, reduce heat and add crushed tomatoes and Frank's Red Hot Sauce. Cook until sauce is thickened. Add shrimp and scallops and simmer just 1 minute (seafood may not be cooked through).

Spread pizza crust out on prepared pan. Mix olive oil with garlic powder and brush all over pizza dough. Bake until golden brown, approximately 10 minutes.

Remove crust from oven and top with tomato~seafood mixture. Sprinkle with mozzarella cheese and Parmesan cheese.

Bake pizza 5~7 minutes or until hot and bubbly and seafood is cooked through. Remove from oven, allow to rest 5 minutes then slice.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

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