

In honor of our 25th anniversary, we chose a dozen favorite recipes from past issues to share.

## Our all-time best recipes



### Peanut Butter Oatmeal Biggies

PREP 10 minutes BAKE 10 minutes  
STAND 1 minute

- $\frac{3}{4}$  cup peanut butter
- $\frac{1}{2}$  cup butter, softened
- $\frac{3}{4}$  cup packed brown sugar
- $\frac{1}{2}$  cup granulated sugar
- $\frac{1}{2}$  teaspoon baking powder
- $\frac{1}{4}$  teaspoon baking soda
- 2 eggs
- 1 teaspoon vanilla
- $\frac{1}{4}$  cups all-purpose flour
- $2\frac{1}{2}$  cups regular rolled oats
- $\frac{1}{2}$  cups raisins and/or semisweet chocolate pieces
- Ice cream (optional)

- 1.** Lightly grease large cookie sheets; set aside. In a large mixing bowl, beat peanut butter and butter on low to medium speed with electric mixer for 30 seconds. Add the brown and granulated sugars, baking powder and baking soda to mixing bowl. Beat until fluffy.
- 2.** Add eggs and vanilla; beat until combined. Beat in the flour. With a wooden spoon, stir in rolled oats and raisins.
- 3.** Using  $\frac{1}{4}$  cup dough for each cookie, drop dough 3 inches apart on greased cookie sheets. Press into 4-inch circles.
- 4.** Bake in 375° oven 10 to 12 minutes or until edges are golden. Let cookies stand 1 minute on cookie sheets. Transfer to wire racks to cool. Sandwich with ice cream, if you like. **Makes 16 to 18 large cookies.**

**Nutrition facts per cookie with raisins:** 318 cal, 14 g fat, 42 mg chol, 137 mg sodium, 46 g carbo, 3 g fiber, 7 g pro.

Midwest Living



## Cafe Latte's Turtle Cake

PREP 40 minutes BAKE 22 minutes  
COOL 10 minutes CHILL 1 hour

- Unsweetened cocoa powder
- 1 egg, lightly beaten
- 1 cup buttermilk or sour milk\*
- $\frac{2}{3}$  cup vegetable oil
- 2 cups all-purpose flour
- $1\frac{3}{4}$  cups sugar
- $\frac{1}{2}$  cup unsweetened cocoa powder
- 1 tablespoon baking soda
- 1 teaspoon salt
- 1 cup freshly brewed hot coffee
- Chocolate Frosting (recipe follows)
- $\frac{1}{2}$  cups pecan halves, toasted
- $\frac{1}{2}$  cup purchased caramel ice cream topping

- 1.** Grease three 9-inch cake pans.\*\* Line the bottom of each cake pan with parchment paper. Grease the paper; dust with unsweetened cocoa powder. Set the prepared pans aside.
- 2.** In a small bowl, stir together egg, buttermilk and vegetable oil; set aside. In a large mixing bowl, stir together flour, sugar,  $\frac{1}{2}$  cup cocoa powder, baking soda and salt. Gradually add the buttermilk mixture to

flour mixture, beating with an electric mixer until combined. Gradually beat in hot coffee. Pour batter into prepared pans. (Layers will appear shallow.)

- 3.** Bake in a 350° oven for 22 to 25 minutes or until a wooden toothpick inserted near center comes out clean. Cool cakes in pans on wire racks for 10 minutes. Loosen sides from pans, then invert cakes on racks. Remove the cake layers from pans. Peel off paper; cool thoroughly.
- 4.** When the cakes are cool, make the Chocolate Frosting. Place one cake layer, top side down, onto a serving plate with a lip (to catch excess icing). Using an icing spatula or wide knife, work quickly to frost the top of this layer with one-third of the frosting. Arrange one-third of the pecans on top and drizzle with some of the ice cream topping. Top with the second layer, top side down. Repeat with frosting, pecans and caramel topping. Top with the third layer, top side up. Repeat with remaining frosting, pecans and caramel topping. Chill cake 1 to 2 hours before serving. **Makes 12 to 16 servings.**

**Chocolate Frosting:** In a medium saucepan, stir together 1 cup sugar and  $\frac{1}{2}$  cup milk. Add 6 tablespoons butter, cut up. Bring the mixture to boiling, stirring constantly. Remove from heat. Add one 12-ounce package semisweet chocolate pieces (2 cups). Using a wire whisk, mix in chocolate until smooth. If frosting is too thick or grainy, stir in 1 to 2 teaspoons freshly brewed hot coffee. If necessary, let stand several minutes before using. **Makes about 2 $\frac{1}{2}$  cups of frosting, enough for this cake.**

**\*How to make sour milk:** Don't have buttermilk? Substitute sour milk. For a cup of sour milk, place 1 tablespoon lemon juice or vinegar in glass measuring cup. Add enough milk to make 1 cup total liquid; stir. Let mixture stand 5 minutes before using.

**\*\*Note:** If you only have two 9-inch cake pans, refrigerate a third of the cake batter while you bake two. Clean and prepare one of the pans as directed, and bake last layer.

**Nutrition facts per serving:** 697 cal, 36 g fat, 35 mg chol, 629 mg sodium, 94 g carbo, 4 g fiber, 8 g pro.



## Danish Pastry Apple Bars

PREP 40 minutes BAKE 50 minutes

- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 cup shortening
- 1 egg yolk
- Milk
- 1 cup cornflakes
- 8 to 10 tart cooking apples, peeled, cored and sliced (8 cups)
- $\frac{3}{4}$  to 1 cup granulated sugar
- 1 teaspoon ground cinnamon
- 1 egg white, lightly beaten
- 1 cup powdered sugar
- 3 to 4 teaspoons milk

- 1.** In a large bowl, stir together the flour and salt. Using a pastry blender, cut shortening into flour until the mixture resembles coarse crumbs. In a liquid measuring cup, beat egg yolk lightly. Add enough milk to make  $\frac{3}{4}$  cup total liquid; stir well. Stir milk mixture into flour mixture with a fork until combined (the dough will be slightly sticky); divide dough in half.

- 2.** On a well-floured surface, roll half of the dough to form a 17x12-inch rectangle. Fold dough crosswise into thirds. Transfer to a 15x10x1-inch baking pan and unfold dough, pressing to fit into the bottom and up sides of the pan. Sprinkle with cornflakes. Top with apple slices. In a small bowl, mix granulated sugar and cinnamon; sprinkle over apple slices. Roll remaining dough to form a 16x11-inch rectangle; fold dough crosswise into thirds. Place over apple slices and unfold dough. Trim crust, if necessary. Crimp edges or use the tines of a fork to seal. Cut slits in top; brush with beaten egg white.
  - 3.** Bake in a 375° oven for 50 minutes or until pastry is golden and apples are tender, covering with foil after the first 25 minutes of baking time to prevent overbrowning.
  - 4.** In a small bowl, stir together the powdered sugar and 3 to 4 teaspoons milk to make a drizzling consistency. Drizzle over warm apple dessert. Let cool completely on a wire rack. Cut into bars. Store leftover bars in refrigerator for up to 3 days. **Makes 32 bars.**
- Nutrition facts per bar:** 162 cal, 6 g fat, 7 mg chol, 86 mg sodium, 25 g carbo, 1 g fiber, 2 g pro.



## Paradise Pumpkin Pie

PREP 40 minutes BAKE 1 hour

- 1 8-ounce package cream cheese, softened
- $\frac{1}{4}$  cup granulated sugar
- $\frac{1}{2}$  teaspoon vanilla
- 1 egg, lightly beaten
- Pastry for Single-Crust Pie (recipe follows)
- $\frac{1}{4}$  cups canned pumpkin
- 1 cup evaporated milk
- 2 eggs, lightly beaten
- $\frac{1}{4}$  cup granulated sugar
- $\frac{1}{4}$  cup packed brown sugar

- 1 teaspoon ground cinnamon
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{4}$  teaspoon ground nutmeg
- $\frac{1}{2}$  cup chopped pecans
- 2 tablespoons butter, softened
- 2 tablespoons all-purpose flour
- 2 tablespoons packed brown sugar

1. In a small bowl, beat cream cheese,  $\frac{1}{4}$  cup granulated sugar, the vanilla and one egg with an electric mixer until mixture is smooth. Chill the cream cheese mixture in the refrigerator for 30 minutes.
2. Meanwhile, on a lightly floured surface, use hands to slightly flatten the pastry. Roll pastry from center to edge to form a 12-inch circle. Transfer pastry to a 9-inch pie plate; ease into the pie plate, being careful not to stretch pastry. Spoon cream cheese mixture into pastry-lined pie plate. Trim pastry to  $\frac{1}{2}$  inch beyond edge of plate. Fold under the extra pastry. Crimp edge as you like.
3. In a medium bowl, stir together the pumpkin, evaporated milk, the two eggs, the  $\frac{1}{4}$  cup granulated sugar,  $\frac{1}{4}$  cup brown sugar, the cinnamon, salt and nutmeg. Carefully pour the pumpkin mixture over cream cheese mixture.
4. Cover the edge of the pie with foil. Bake in a 350° oven for 25 minutes. Remove the foil; bake for 25 minutes more. Meanwhile, toss together the pecans, butter, flour and the 2 tablespoons brown sugar. Sprinkle over the partially baked pie. Return pie to oven and bake for 10 to 15 minutes more or until a knife inserted near the center comes out clean. Cool pie on wire rack. Store in the refrigerator. **Makes 8 servings.**

**Pastry for Single-Crust Pie:** In a mixing bowl, stir together  $1\frac{1}{4}$  cups all-purpose flour and  $\frac{1}{4}$  teaspoon salt. Using a pastry blender, cut in  $\frac{1}{3}$  cup shortening until the pieces are pea size. Sprinkle 1 tablespoon of cold water over part of the mixture; gently toss with a fork. Repeat moistening dough, using 1 tablespoon cold water at a time, until all the dough is moistened (4 to 5 tablespoons cold water total). Form the dough into a ball.

**Nutrition facts per serving:** 493 cal, 30 g fat, 127 mg chol, 323 mg sodium, 48 g carbo, 3 g fiber, 10 g pro.



## Caramel-Banana Muffins

PREP 30 minutes BAKE 18 minutes  
COOL 5 minutes

- $\frac{1}{2}$  cup chopped pecans
- 2 tablespoons sugar
- 1 teaspoon ground cinnamon
- 1 3-ounce package cream cheese, softened
- $\frac{1}{4}$  cup butter, softened
- $\frac{2}{3}$  cup sugar
- 1 egg
- 1 medium banana, peeled and mashed ( $\frac{1}{2}$  cup)
- 1 teaspoon vanilla
- $\frac{1}{4}$  cups all-purpose flour
- $\frac{3}{4}$  teaspoon baking powder
- $\frac{1}{4}$  teaspoon baking soda
- $\frac{1}{4}$  teaspoon salt
- 2 tablespoons caramel-flavored ice cream topping
- 1 medium banana, peeled and thinly sliced (optional)
- 1 tablespoon butter, melted
- Caramel-flavored ice cream topping (optional)

1. Line twelve 2 $\frac{1}{2}$ -inch muffin cups or six jumbo (3 $\frac{1}{4}$ -inch) muffin cups with paper bake cups. In a small bowl, mix pecans, 2 tablespoons sugar and

1 teaspoon cinnamon.

2. In a large mixing bowl, beat cream cheese, butter and  $\frac{2}{3}$  cup sugar with an electric mixer until well combined. Add the egg and beat well. Beat in the mashed banana and vanilla until mixture is combined.
  3. In another bowl, stir together the flour, baking powder, baking soda and salt. Add to the banana mixture, beating on low speed until just combined.
  4. Stir in  $\frac{1}{4}$  cup of the pecan mixture. Spoon half the batter into prepared muffin cups (1 rounded tablespoon for each 2 $\frac{1}{2}$ -inch muffin cup or 2 rounded tablespoons for each jumbo muffin cup). Drizzle  $\frac{1}{2}$  teaspoon caramel topping over batter in each cup (1 teaspoon for jumbo muffins). Top with remaining batter. If you like, top each muffin with two slices additional banana. Drizzle each with a little melted butter and sprinkle with remaining pecan mixture.
  5. Bake the muffins in a 375° oven for 18 to 20 minutes (22 to 24 minutes for jumbo) or until a toothpick inserted in centers comes out clean. Cool in pan on a wire rack for 5 minutes. Remove from pan. Serve warm, drizzled with more caramel topping, if you like. **Makes 12 standard or 6 jumbo muffins.**
- Nutrition facts per standard muffin:** 222 cal, 11 g fat, 38 mg chol, 172 mg sodium, 29 g carbo, 1 g fiber, 3 g pro.



## Overnight Cherry-Chocolate Coffee Cake

**PREP** 35 minutes **CHILL** 4 hours  
**BAKE** 50 minutes

- 2/3 cup all-purpose flour
- 2/3 cup rolled oats
- 1/2 cup packed brown sugar
- 1/2 teaspoon ground cinnamon
- 1/3 cup butter
- 1/2 cup semisweet chocolate pieces
- 1/2 cup dried tart red cherries
- 1 cup all-purpose flour
- 1/2 cup whole wheat flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup butter, softened
- 2/3 cup granulated sugar
- 2 eggs
- 1 8-ounce carton dairy sour cream

**1.** Grease 9x9x2-inch baking pan; set aside. For topping: In a large bowl, stir together 2/3 cup flour, the oats, brown sugar and cinnamon. Using pastry blender, cut 1/3 cup butter into dry ingredients until mixture resembles coarse crumbs. Stir in chocolate pieces and dried cherries; set aside. In a medium bowl, stir together the 1 cup flour, the whole wheat flour, baking powder, baking soda and salt.

**2.** In another large mixing bowl, beat 1/2 cup butter with electric mixer 30 seconds.

Add sugar and beat until fluffy. Add eggs and sour cream; beat until combined. Add flour mixture and beat on low speed until just combined. Spread half the batter into prepared pan. Sprinkle with half the topping. Spoon remaining batter in mounds over topping; spread to edges. Sprinkle with remaining topping. Cover and refrigerate for 4 to 24 hours.

**3.** Uncover and let stand at room temperature 30 minutes. Bake in a 350° oven 50 to 55 minutes or until golden and a toothpick inserted near center comes out clean. Serve warm. **Makes 12 servings.** **facts per serving:** 412 cal, 20 g fat, 79 mg chol, 244 mg sodium, 54 g carbo, 3 g fiber, 6 g pro

## German Chocolate Pecan Rolls

**PREP** 45 minutes **RISE** 2 hours **BAKE** 25 minutes

- 2 packages active dry yeast
- 2 1/2 cups lukewarm water (105° to 115°)
- 1 teaspoon granulated sugar
- 1 package (2-layer-size) dark chocolate cake mix
- 6 cups all-purpose flour
- 1 egg
- 1/3 cup vegetable oil
- 1/2 teaspoon salt
- 1/4 cup butter, melted
- 1 1/4 cups miniature semisweet chocolate pieces
- 1 cup granulated sugar
- 1 cup flaked or shredded coconut
- 2/3 cup butter
- 1 1/3 cups packed brown sugar
- 1/3 cup light-colored corn syrup
- 2 cups coarsely chopped pecans

**1.** For dough: In a very large mixing bowl, stir the yeast into 1/2 cup of the warm water; add the 1 teaspoon sugar. Let the mixture stand for 5 minutes or until the mixture is foamy.

**2.** Stir cake mix, 1 cup of the flour, egg, oil, salt and remaining water into yeast mixture. Beat with electric mixer 3 minutes, scraping sides of bowl constantly. Using a wooden spoon, stir in the remaining flour to form a soft dough. (Dough will be sticky.) Cover and let rise about 1 hour or until doubled.

**3.** Lightly grease two 13x9x2-inch baking

pans. Set aside. Stir dough down. Cover and let rise again until doubled (about 30 minutes). Stir dough again. Divide in half. Turn one portion of the dough out onto a well-floured surface.\* Turn to coat lightly with flour. Roll or pat the dough into a 12x8-inch rectangle. Brush with half the melted butter.

**4.** For filling: In small mixing bowl, mix chocolate pieces, 1 cup sugar and coconut. Sprinkle half the filling over dough. Roll up into spiral, starting from a long side. Pinch edge to seal.

**5.** In a saucepan, melt 2/3 cup butter. Stir in 1 1/3 cups packed brown sugar and the corn syrup. Cook and stir until sugar melts. Remove from heat. Stir in pecans. Divide pecan mixture between pans.

**6.** Cut dough spiral crosswise into 12 pieces. Arrange, cut sides down, in a prepared pan. Repeat with the remaining dough, melted butter and filling. Cover loosely; let the dough rise in a warm place until nearly doubled (30 to 45 minutes).

**7.** Uncover pans. Place a baking sheet under each of the pans. Bake in a 350° oven for 25 to 30 minutes or until lightly brown and rolls sound hollow when lightly tapped. Turn out rolls onto serving platter immediately after baking. Serve warm. **Makes 24.**

**\*Note:** For easier handling, chill dough 1 hour before rolling or patting out.

**Nutrition facts per roll:** 532 cal, 7 g fat, 27 mg chol, 301 mg sodium, 75 g carbo, 3 g fiber, 7 g pro.



## Pepperoni Pizza Pull

**PREP** 15 minutes **BAKE** 25 minutes  
**COOL** 5 minutes

- 1 3.5-ounce package sliced pepperoni, chopped
- 1 cup shredded mozzarella cheese (4 ounces)
- 1/4 cup grated Parmesan cheese (1 ounce)
- 1 11-ounce package refrigerated breadsticks (12)
- 1 cup pizza sauce, warmed

**1.** Grease a 9x5x3-inch loaf pan; set aside. In a medium bowl, toss together the pepperoni, shredded mozzarella and grated Parmesan cheese; set aside.

**2.** Using kitchen scissors or a sharp knife, cut dough into 1-inch pieces. Arrange a third of the dough pieces in prepared pan. Top with a third of the cheese mixture. Repeat layers two more times.

**3.** Bake, uncovered, in a 350° oven for 25 minutes or until golden brown. Cool in pan for 5 minutes. Remove the loaf from pan. Serve it warm with pizza sauce. **Makes 8 servings.**

**Nutrition facts per serving:** 231 cal, 11 g fat, 28 mg chol, 699 mg sodium, 23 g carbo, 1 g fiber, 11 g pro.



## Mediterranean Eight-Layer Dip

PREP 45 minutes BAKE 25 minutes

- Hummus (recipe follows)\*
- Tapenade (recipe follows)
- 2 medium tomatoes, seeded and chopped
- 1 cup seeded and chopped cucumber
- 3 tablespoons snipped fresh Italian (flat-leaf) parsley or curly parsley
- 4 teaspoons snipped fresh mint
- 2 teaspoons lemon juice
- $\frac{1}{8}$  teaspoon kosher salt
- $\frac{1}{8}$  teaspoon coarsely ground black pepper
- 12 large pita bread rounds
- 2 cups shredded fresh spinach
- 4 ounces feta or soft goat cheese (chèvre), crumbled or cut up (1 cup)
- $\frac{1}{4}$  cup sliced green onions (2)
- $\frac{1}{4}$  cup sliced or chopped pitted kalamata olives or pitted ripe olives

1. Prepare the Hummus and Tapenade; set aside along with remaining chopped roasted red sweet peppers (about  $\frac{3}{4}$  cup).
2. In a medium bowl, toss together the tomatoes, cucumber, parsley, mint, lemon juice, salt and black pepper; set aside. Wrap pita rounds in foil and heat in a 350° oven for 15 minutes or until warm.
3. To assemble the dip, spread the Hummus on a 12-inch serving platter with sides; arrange the spinach over Hummus layer, leaving a 1-inch border of Hummus. Drain the excess liquid from Tapenade, if needed. Spoon the Tapenade over the spinach, leaving a 1-inch border.
4. Drain and discard the excess liquid from the tomato mixture. Spoon tomato mixture over Tapenade layer, leaving a 1-inch border. Sprinkle the feta over the tomato mixture. Top with reserved the  $\frac{3}{4}$  cup chopped roasted red sweet peppers, the green onions and olives. To serve, cut the warm pita

rounds into wedges. Serve with the dip.

**Makes 12 to 14 appetizer servings.**

**Hummus:** Drain and rinse one 15- or 16-ounce can garbanzo beans (chickpeas). In a food processor, combine garbanzo beans;  $\frac{1}{4}$  cup tahini (sesame paste) or 3 tablespoons creamy peanut butter plus 1 tablespoon sesame oil; 3 tablespoons lemon juice; 2 tablespoons olive oil; 2 cloves garlic, minced;  $\frac{1}{2}$  teaspoon paprika;  $\frac{1}{4}$  teaspoon salt; and  $\frac{1}{4}$  teaspoon ground cumin. Cover and process until the mixture is smooth, stopping and scraping the sides as necessary. (Or place drained garbanzo beans in a medium bowl; mash with a potato masher or fork until nearly smooth; stir in tahini or peanut butter plus sesame oil, lemon juice, olive oil, garlic, paprika, salt and cumin.) Makes  $1\frac{1}{2}$  cups.

**Tapenade:** Drain one 12-ounce jar roasted red sweet peppers. Pat dry with paper towel. Measure  $\frac{1}{2}$  cup red sweet peppers to use in the tapenade. Chop the remaining red sweet peppers to use for one of the layers in dip; cover and refrigerate. In a food processor, combine the  $\frac{1}{2}$  cup drained red sweet peppers,  $\frac{1}{2}$  cup pitted kalamata olives or pitted ripe olives,  $\frac{1}{2}$  cup pimiento-stuffed green olives, 2 tablespoons olive oil, 1 tablespoon snipped fresh basil, 1 tablespoon drained capers, 1 teaspoon snipped fresh oregano and  $\frac{1}{4}$  teaspoon freshly ground black pepper. Cover and process with several on-off turns until coarsely chopped. (Or coarsely chop red sweet peppers, olives and capers by hand. Stir in the oil, basil, oregano and black pepper.) Makes  $1\frac{1}{3}$  cups of Tapenade.

**\*For quicker prep:** Substitute  $1\frac{1}{2}$  cups purchased hummus for the Hummus. Assemble as directed.

**Make-ahead directions:** Prepare the Hummus and Tapenade as far as a week ahead, then cover and chill the mixtures until ready to assemble. Prepare tomato mixture 6 to 24 hours ahead; cover and chill until ready to assemble. Drain as directed above. Cover and chill the assembled dip up to 1 hour before serving.

**Nutrition facts per serving:** 319 cal, 11 g fat, 8 mg chol, 773 mg sodium, 47 g carbo, 5 g fiber, 10 g pro.

## Easy Balsamic Chicken

PREP 10 minutes MARINATE 1 hour

GRILL 10 minutes

- 4 skinless, boneless chicken breast halves (about 1 pound total)
- $\frac{1}{4}$  cup balsamic vinegar
- $\frac{1}{4}$  cup olive oil
- 3 cloves garlic, minced
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{4}$  teaspoon crushed red pepper

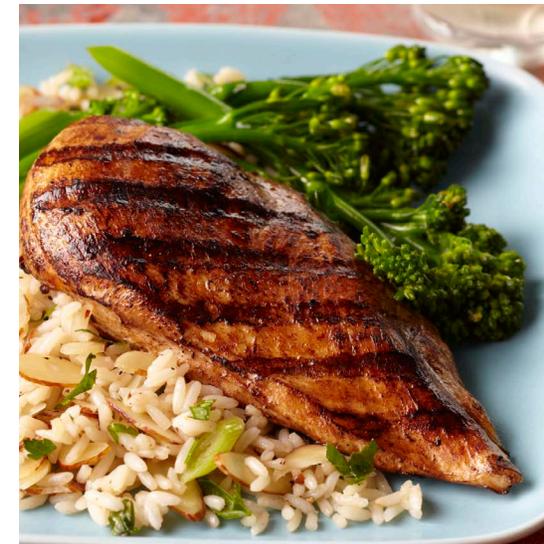
1. Place each chicken breast between two pieces of plastic wrap. Pound each lightly with the flat side of a meat mallet to make an even thickness (about  $\frac{1}{2}$  inch). Remove the plastic wrap.

2. Place the chicken in a shallow dish. In a small bowl or small glass measure, stir together the remaining ingredients and pour over the chicken. Cover and marinate for 1 to 4 hours.

3. Place chicken on the rack of an uncovered grill directly over medium coals. Grill, uncovered, for 10 to 12 minutes or until an instant-read thermometer registers 170° in thickest part, turning once and brushing the chicken with marinade halfway through grilling time. Discard remaining marinade.

**Makes 4 servings.**

**Nutrition facts per serving:** 172 cal, 6 g fat, 66 mg chol, 123 mg sodium, 1 g carbo, 0 g fiber, 26 g pro.





## Chicago-Style Deep-Dish Pizza

**PREP** 45 minutes **RISE** 1 hour 20 minutes  
**BAKE** 20 minutes **COOL** 10 minutes

- Olive oil or vegetable oil
- 1 package active dry yeast
- 1 cup warm water (110° to 115°)
- 3 to 3½ cups all-purpose flour
- ⅓ cup vegetable oil
- ½ teaspoon salt
- 6 ounces bulk mild Italian sausage
- 12 ounces sliced mozzarella cheese
- 1 14½-ounce can whole Italian-style tomatoes or ½ of a 28-ounce can whole Italian-style tomatoes, drained and cut up
- 1 tablespoon snipped fresh oregano or 1 teaspoon dried oregano, crushed
- 1 tablespoon snipped fresh basil or 1 teaspoon dried basil, crushed
- ¼ cup grated Parmesan cheese or Romano cheese
- Sliced mushrooms or chopped green sweet pepper (optional)

- 1.** Generously grease a heavy 10x2-inch round cake pan or 10-inch springform pan with oil; set aside.
- 2.** For crust: In a large mixing bowl, dissolve yeast in 1 cup warm water. Let stand 5 minutes. Stir in 1½ cups of flour, ⅓ cup vegetable oil and the salt. Beat with electric

mixer on low speed 30 seconds, scraping sides of bowl constantly. Beat for 2 minutes on high speed, scraping the bowl frequently. Using a wooden spoon, stir in as much of the remaining flour as you can. Cover; let rise in a warm place until double (50 to 60 minutes). Punch down. Cover and let rest for 5 minutes.

**3.** Turn the pizza crust dough into prepared pan. Using oiled hands, press and spread the dough evenly over bottom and 1½ inches up the side of the pan. Cover; let rise in warm place until nearly double (30 to 35 minutes).

**4.** For meat: In a medium skillet, cook Italian sausage until meat is brown. Drain fat. Pat with paper towels to remove excess fat.

**5.** To assemble, arrange mozzarella over dough. Spoon meat and tomatoes over cheese. Top with oregano and basil. Sprinkle with Parmesan. Bake in a 500° oven 20 to 25 minutes or until edges of crust are crisp and golden brown and the filling is hot.

If you like, sprinkle the pizza with sliced mushrooms or chopped sweet pepper the last few minutes of baking time. If necessary, cover with foil the last 10 minutes of baking to prevent overbrowning. Cool on a wire rack for 10 minutes. If using, remove side of springform pan. Cut into wedges.

**Makes 6 to 8 servings.**

**Nutrition facts per serving:** 666 cal, 38 g fat, 65 mg chol, 969 mg sodium, 55 g carbo, 3 g fiber, 26 g pro.

## Porketta

**PREP** 20 minutes **GRILL** 1½ hours  
**STAND** 30 minutes

- 2 tablespoons snipped fresh parsley
- 1 teaspoon fennel seeds, crushed
- 1 teaspoon minced dried onion
- ½ teaspoon dried rosemary, crushed
- ½ teaspoon dried oregano, crushed
- ¼ teaspoon salt
- ¼ teaspoon garlic powder
- ¼ teaspoon ground cloves
- ⅛ teaspoon ground coriander
- 1 3- to 4-pound boneless pork top loin roast (double loin, tied)

**1.** In a small bowl, stir together parsley, fennel seeds, dried onion, rosemary, oregano, salt, garlic powder, cloves and coriander. Untie roast; sprinkle half the seasoning mixture over inside surfaces of roast. Tie up roast, using 100-percent-cotton string. Rub remaining seasoning onto outside of roast.

**2.** To grill the roast: For a gas grill, preheat the grill. Reduce heat to medium. Adjust for indirect cooking. Place pork on grill rack over burner that is turned off. Cover and grill for 1½ to 2¼ hours or until thermometer registers 150°. (For charcoal grill, arrange medium-hot coals around a drip pan. Test for medium heat above pan. Place pork on grill rack over pan. Grill as directed, adding more coals as necessary to maintain temperature.)

**3.** Remove pork. Cover and let stand for 15 minutes. The temperature of meat after standing should be 160°. Transfer meat to a warm platter. Cover and let stand for 15 minutes more before carving. **Makes 9 to 12 servings. ML**

**Nutrition facts per serving:** 225 cal, 11 g fat, 87 mg chol, 129 mg sodium, 0 g carbo, 0 g fiber, 29 g pro.

