

# Pizza Night With Santa George

Thanks for wanting to “cook-along” with Santa George!  
We will be making three kinds of Pizzas with two kinds of dough on our Zoom session.  
The ingredients for the recipes here are included so you can have them on hand before the show Saturday!  
You can use your own ready-made dough or crust if you cannot find yeast.  
Fleischmanns’s Pizza Yeast works very well, too!

## For the Pizza Dough

2¾ Cups Bread Flour (390 Grams)  
¼ ounce Active Dry Yeast (about 2 1/2 teaspoons)  
2 Teaspoons Sea Salt  
¼ Cup Extra Virgin Olive Oil  
1 Cup Warm Water  
2 to 3 Tablespoons medium or coarse cornmeal (optional)

*This dough will need to “proof” for about 30 minutes before you can make pizza...  
we will make a second kind of pizza with phyllo dough while the yeast dough rises.*

## For the Phyllo Pizza

1 16 ounce package Athens Phyllo dough, thawed (available at Kroger) (Wasn’t that easy?)

## “The Elves Favorite”

*This one is kid friendly, tasty and easy to make.*

1 ball of Pizza Dough we will be making  
1 can San Marzano Tomatoes  
3 ounces of Fresh Mozzarella Cheese torn into bite size pieces  
¼ cup Kalamata Olives, pitted  
6-8 Fresh Basil Leaves torn into pieces  
4 to 6 slices Prosciutto di Parma

## “Phyllo Heirloom Tomato Parmesean Pizza”

5 tablespoons butter, melted  
14 sheets phyllo dough (14x9 in.)  
7 tablespoons grated Parmesan cheese, divided  
1 cup shredded part-skim mozzarella cheese  
1 cup thinly sliced onion  
1 pound plum or Heirloom tomatoes, thinly sliced  
1½ teaspoons minced fresh oregano or ½ teaspoon dried oregano  
1 teaspoon minced fresh thyme or ¼ teaspoon dried thyme  
Salt and pepper to taste

## “NYC Ruben Pizza”

1 ball of Pizza Dough we will be making  
1 Tablespoon caraway seeds  
2/3 cup Thousand Island salad dressing  
½ pound sliced deli corned beef, cut into thin strips  
1 can ot 14 oz package sauerkraut, rinsed and well drained (Santa George uses Sabretts)  
2 cups shredded Swiss cheese