



# Cleo Coyle's Alternative to \$\$\$ Pizza Delivery

Recipe (c) 2009 by Alice Alfonsi who writes as Cleo Coyle  
with her husband Marc Cerasini

Sure, pizza delivery is easy & fast, but those \$\$ can really add up! The convenience isn't always worth it, either. If you've ever had a pie arrive cold at your door with toppings that are less than spectacular (*canned* mushrooms on your pie, ugh!), then

consider my quick & easy alternative to expensive or dubious delivery. Use frozen pizza for convenience but add your own *fresh* toppings to pump up the volume. (Unless of course you want to *flirt* with the cute pizza guy, in which case this recipe's totally moot!)

—Cleo Coyle



## Stuff you need:

**1 Plain Cheese Frozen Pizza** (IMO - the *best* frozen pizza on the market is Mystic Pizza – yes, the same “slice of heaven” that inspired the screenwriter of Julia Roberts' 1988 movie. If your local grocery doesn't carry Mystic Pizza, then use your favorite brand of frozen pie.)



**1 roll package Jimmy Dean sausage** (This mild breakfast sausage is *delicious* on pizza!)

**1 cup chopped Baby Bella mushrooms** (These young Portobellos are meaty and chewy—adding texture as well as flavor. Button mushrooms are fine as another option. But use *fresh* not canned!)



**Step 1:** In a skillet, brown up about 1/3 of the package of the Jimmy Dean roll sausage. You want to cook this all the way through, breaking up the sausage into little pieces as it cooks.

**Step 2:** In a separate pan, sauté the cup of chopped mushrooms with a little olive oil. Again, you want to cook the mushrooms completely. (And use *fresh* not canned!)

**Step 3:** Take out your frozen cheese pizza and spread your fresh sausage and mushroom over the top. (Drizzle olive oil around the pizza rim: See my tip below.)

**Step 4:** Bake as directed. For Mystic brand pizza oven temp is 450 degree F. for 10-12 minutes but with your fully loaded fresh toppings, add an extra 3 to 5 minutes.

**CLEO'S FROZEN PIZZA TIP:** Drizzle olive oil around the rim of your frozen pizza before putting it into the oven. You want to drizzle it *against* the crust but *not* on the crust. During the high-temperature baking, the oil will seep into the crust and help keep it moist. It adds great flavor, too.

*Eat with Joy!*

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