



EASY HOMEMADE CHEESE PIZZA

THIS EASY HOMEMADE CHEESE PIZZA STARTS WITH PREMADE PIZZA DOUGH, YOUR FAVORITE PIZZA SAUCE, AND PLENTY OF MELTED MOZZARELLA CHEESE FOR AN EASY DINNER EVERYONE CAN ENJOY. PERFECT FOR A WEEKNIGHT DINNER, SUNDAY PIZZA NIGHT, OR A MEAL THE WHOLE FAMILY CAN CUSTOMIZE WITH THEIR FAVORITE TOPPINGS.



INGREDIENTS

- 1 PACKAGE PREMADE PIZZA DOUGH
- PIZZA SAUCE
- SHREDDED MOZZARELLA CHEESE
- OREGANO, TO TASTE
- CHERRY SMOKED GARLIC SALT, TO TASTE
- FRESHLY GROUND APPLEWOOD SMOKED PEPPERCORN, TO TASTE
- YOUR FAVORITE PIZZA TOPPINGS, OPTIONAL

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- CHERRY SMOKED GARLIC SALT
- APPLEWOOD SMOKED PEPPERCORN

WHAT TO SERVE WITH

- KEEP PIZZA NIGHT SIMPLE WITH A FRESH GARDEN SALAD, CAESAR SALAD, ROASTED VEGETABLES, OR GARLIC BREAD.

RECIPE VARIATIONS

- PEPPERONI PIZZA
- SAUSAGE PIZZA
- MUSHROOM PIZZA:
- VEGGIE PIZZA
- MEAT LOVERS PIZZA

				
PREP TIME 10 MIN	COOK TIME 16 MIN	TOTAL TIME 26 MIN	SERVINGS 4-6	DIFFICULTY EASY

STEP-BY-STEP INSTRUCTIONS

STEP 1 - PREHEAT THE OVEN

- PREHEAT YOUR OVEN TO 425°F, OR FOLLOW THE TEMPERATURE RECOMMENDATIONS PROVIDED WITH YOUR PREMADE PIZZA DOUGH.
- LIGHTLY GREASE A BAKING SHEET OR PIZZA PAN TO HELP PREVENT THE DOUGH FROM STICKING.

STEP 2 - PREPARE THE PIZZA DOUGH

- PLACE THE PIZZA DOUGH ONTO THE PREPARED BAKING SHEET AND GENTLY STRETCH OR ROLL IT OUT TOWARD THE EDGES.
- LIGHTLY SEASON THE SURFACE OF THE DOUGH WITH CHERRY SMOKED GARLIC SALT AND FRESHLY GROUND APPLEWOOD SMOKED PEPPERCORN.
- THIS ADDS FLAVOR DIRECTLY TO THE CRUST INSTEAD OF RELYING ENTIRELY ON THE TOPPINGS.

STEP 3 - PAR-BAKE THE CRUST

- PLACE THE PREPARED DOUGH IN THE PREHEATED OVEN AND PAR-BAKE FOR APPROXIMATELY 5-8 MINUTES, OR ACCORDING TO THE INSTRUCTIONS FOR YOUR PARTICULAR PIZZA DOUGH.
- THE DOUGH SHOULD BEGIN TO RISE AND SET BUT SHOULD NOT BECOME FULLY BROWNED OR CRISP.
- REMOVE FROM THE OVEN.

STEP 4 - ADD THE PIZZA TOPPINGS

- SPREAD AN EVEN LAYER OF PIZZA SAUCE OVER THE PARTIALLY BAKED CRUST.
- TOP WITH SHREDDED MOZZARELLA CHEESE AND SPRINKLE WITH OREGANO.
- ADD ANY ADDITIONAL TOPPINGS YOUR FAMILY ENJOYS.



EASY HOMEMADE CHEESE PIZZA CONT'D

🔥 SMOKEHOUSE KITCHEN TIPS:

- **SEASON THE CRUST.** ADDING SEASONING DIRECTLY TO THE PIZZA DOUGH BUILDS FLAVOR FROM THE BOTTOM UP RATHER THAN RELYING ONLY ON THE SAUCE AND TOPPINGS.
- **DON'T OVERDO THE SALT.** CHERRY SMOKED GARLIC SALT ADDS BOTH SEASONING AND SMOKY GARLIC FLAVOR. START LIGHTLY, ESPECIALLY IF YOUR PIZZA SAUCE AND TOPPINGS ALREADY CONTAIN SALT.
- **FRESHLY GRIND YOUR PEPPERCORN.** GRINDING APPLEWOOD SMOKED PEPPERCORN DIRECTLY OVER THE PIZZA RELEASES MORE AROMA AND FLAVOR THAN USING PRE-GROUND PEPPER.
- **WATCH THE PAR-BAKE.** PREMADE PIZZA DOUGH VARIES BY BRAND AND THICKNESS. YOU WANT THE CRUST TO BEGIN SETTING WITHOUT FULLY COOKING BEFORE ADDING THE TOPPINGS.
- **MAKE IT YOUR OWN.** CHEESE PIZZA IS A GREAT STARTING POINT. ADD PEPPERONI, SAUSAGE, MUSHROOMS, ONIONS, PEPPERS, BACON, OR WHATEVER YOUR FAMILY ENJOYS.

STEP 5 - ADD THE SMOKED SEASONINGS

- LIGHTLY SPRINKLE ADDITIONAL CHERRY SMOKED GARLIC SALT OVER THE PIZZA.
- FINISH WITH FRESHLY GROUND APPLEWOOD SMOKED PEPPERCORN, ADJUSTING THE AMOUNT TO YOUR PREFERRED TASTE.
- REMEMBER THAT THE CRUST WAS ALREADY SEASONED, SO START WITH A LIGHT AMOUNT AND ADD MORE IF NEEDED.

STEP 6 - FINISH BAKING

- RETURN THE PIZZA TO THE OVEN AND BAKE FOR APPROXIMATELY 8 ADDITIONAL MINUTES, OR UNTIL THE CHEESE IS FULLY MELTED AND THE CRUST IS LIGHTLY GOLDEN BROWN.
- COOKING TIMES MAY VARY DEPENDING ON THE THICKNESS AND BRAND OF PIZZA DOUGH, SO WATCH THE PIZZA CLOSELY TOWARD THE END OF BAKING.

STEP 7 - COOL AND SERVE

- REMOVE THE PIZZA FROM THE OVEN AND ALLOW IT TO REST FOR A FEW MINUTES.
 - SLICE AND SERVE WARM.
 - ENJOY!
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