



SUNDAY SUPPER

Live Webcast & Restaurant Fundraiser



ARROOSTOOK SOMERSET PISCATAQUIS PENOBSCOT WASHINGTON OXFORD ANDROSCOGGIN FRANKLIN KENNEBEC
WALDO HANCOCK CUMBERLAND SAGadahoc LINCOLN KNOX CUMBERLAND YORK

Takeout Tango

December 6th, 2020, Episode 8

From Jonathan Fell & Zachary Black of Jason's NY Style Pizza in Bangor and Brewer, ME

SIDE DISH RECIPES:

Taco Pizza

Ingredients:

1x	12 oz Dough Ball
1/2 cup	flour or corn meal
6 oz	salsa
8 oz	seasoned beef
2 oz	Green pepper
2 oz	Onion
8 oz	Cheddar Monterey Jack cheese
5 oz	Lettuce
5 oz	Diced Tomatoes
3 oz	Chips
4 oz	Sour Cream

Instructions:

1. Preheat oven to 425F.
2. Lightly flour or use cornmeal both sides of dough ball.
3. Hand stretch dough ball to 12 -14'' or use rolling pin. If dough is too sticky, add more flour.
4. Shake off excess flour or cornmeal and place dough skin on stone or baking tray.
5. Evenly spread Salsa, leaving 1/2'' of crust all the way around.
6. Sprinkle Seasoned beef on top of salsa, and top with green pepper and onion.
7. Spread cheese over toppings
8. Bake for 8-10 min on bottom oven rack, turning halfway thru bake time. If you like it crispier, bake it longer.
9. Remove from oven and top with tortilla chips, shredded lettuce, diced tomatoes, and a few dollops of sour cream.
10. Slice & enjoy!



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Pepperoni Breadsticks

Ingredients:

1x 12 oz dough ball
24x pepperonis
4 oz mozzarella
Garlic salt
Olive oil

Instructions:

1. Preheat oven to 425F.
 2. Lightly flour dough both sides of dough ball.
 3. Cut the dough ball in half and stretch each half into approx 12" sticks.
 4. Score the top with a serrated knife and lightly cover with olive oil and garlic salt.
 5. Bake for 8-10 min, or until golden brown.
 6. Remove from oven and let cool to the touch.
 7. Slice the breadstick down the top and stuff with 6 pepperonis and 1 oz mozzarella cheese.
 8. Bake for 6-8 min until cheese is melted.
 9. Remove from oven and enjoy!
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