

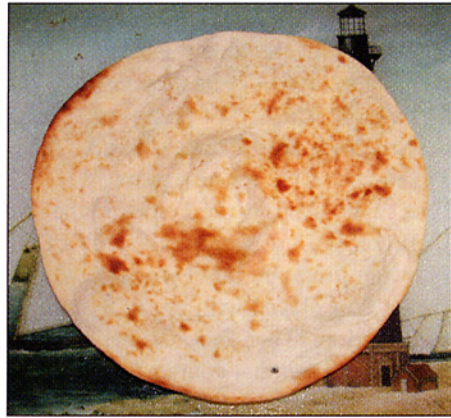
Thin Crust Cruising Pizza

by Jim & Deb Faughn

Some say that the line from the song by famous singer Dean Martin, "When the moon hits your eye like a big pizza pie, that's amore..." set America singing and eating pizzas in the '50s. Although pizza toppings have evolved from anchovies to pineapples, the dish still is popular and fun to make.

As a meal or appetizer we have always enjoyed pizza when we lived on shore. I really enjoyed making the crust from "scratch" and producing a thin, crispy crust pizza. Many times we used pizza to use up ingredients from our stores and it is also one of my wife's favorite food groups. In addition to using any toppings we had available, it seemed to be a magnet for friends and family.

Now that we are cruising on *Freedom*, our Gemini 105, the challenges I face making my pizza is the space, clean up and simply the time to make a good pizza crust. My solution was to use tortillas for the crust and it solves all of the problems identified previously. (The size of tortilla is based on the size of your oven.) After sharing pizzas with fellow cruisers and friends, they all agree it is one of the best crispy crusted pizzas they have eaten, and I know you will be able to achieve the same results.



One of the real keys to making this pizza is the crust and the question is how do I make a crispy crust from a tortilla? I have found to make a tortilla crust pizza requires two steps. First is

to cook the crust and the second is to build and cook the pizza. To cook the crust you need to brown both sides of the tortilla on the BBQ grill. Grill the tortilla one side at a time until the tortilla is medium brown on both sides. As you grill the sides, you may have an air bubble pop up, if so, you should simply pop it with a fork. (If you have a broiler on your boat, you can also brown them inside the broiler.) This converts the soft tortilla into a crispy pizza crust

The second step is to build your pizza and then cook it. As an overview, I use pizza sauce from the store to which I add additional basil and garlic for a more robust taste. I will also use alfredo sauce for a white pizza to which I add additional garlic. You can add the spices to the sauce while in the jar or to the top of the sauce after you spread it on the pizza. Next I add cheese, anything I want for toppings, more cheese, and bake it for 10 minutes in the oven at 350 degrees, then finally brown the cheese under the broiler. If you don't have a broiler on your boat, simply cook it a few more minutes.

Shrimp & Mushroom Pizza with Tomato Sauce

Shrimp and mushrooms
Tortilla shell
Pizza sauce
Four cheese blend grated cheese
Frozen, cooked cocktail shrimp
Small can of mushrooms
Basil
Garlic
Parmesan cheese
Crushed red pepper

For the shrimp

and mushroom pizza you will want to start by draining and drying both the canned mushrooms and the thawed shrimp. While these are drying, brown a tortilla

