

# **Pizza Crust**

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I found myself with a lot of excess chili packs; apparently I over-ordered these and decided to experiment with them today.

Turns out this makes a great bread product - I never had much luck with the Cream of Tomato soup bread -- it was always too soggy and WAY too salty whenever I made it so I decided to mix Cream of Tomato with the Chili and it made a huge difference!

I made both a loaf and a pizza crust, and they both turned out great and tasted much better than any other bread I've made so far.

Pizza crust:

Grind up one pack of chili mix into a powder in the magic bullet.

Mix in medium bowl with

1 pkg of Cream of Tomato soup

2 tbsp egg beaters

1/4 cup of water

1/8 tsp baking power

This will come out very thick and pasty. spread onto a Teflon-coated cookie sheet (I sprayed it with Pam for an extra measure since I expected this to be sticky...worked great).

Spread out thin onto pan... I found that spraying the rubber spatula with some Pam also helped with spreading out the mixture evenly onto the cookie sheet.

Bake about 20 mins at 350 degrees, flip and repeat

I topped this with a "pizza sauce" that I made out of two small Roma tomatoes. One tomato I pulverized in my magic bullet with basil, garlic, and oregano; the other tomato I chopped up by hand into larger chunks. I mixed these together for a chunky pizza sauce. Then I sprinkled some light mozzarella cheese, a dash of parmesan & Romano cheese blend and three chopped black olives.

Split in half and only eat one half per day. I will warn you, it's so good, you will have to fight the urge to eat the entire pizza in one day and not store the other half for tomorrow.