



Have some family fun with our
MAKE-AT-HOME PIZZA KITS

Three 10" Make-at-Home Pizzas
Fun with the Whole Family!

Available for Take-Out
***24-hr advance orders preferred**

However, we can take orders up to 1pm daily for same day pick up.
Please allow a minimum of 3 hours to process.

CALL FOR PRICING!

946 S. Grand Ave.
Glendora, CA 91740

Tel: (626) 963-0267
Email: info@spaghettieddies.com

Sunday-Thursday: 11am-8:30pm
Friday-Saturday: 11am-9:00pm



MAKE-AT-HOME PIZZA

Cooking Instructions

Three 10" Make-at-Home Pizzas (Serves 4)

<p style="text-align: center;">#1</p> <p style="text-align: center;">CHEESE PIZZA Pizza Sauce, Mozzarella Cheese, Asiago Cheese</p>	<p style="text-align: center;">#2</p> <p style="text-align: center;">PEPPERONI PIZZA Pizza Sauce, Mozzarella Cheese, and Pepperoni</p>	<p style="text-align: center;">#3</p> <p style="text-align: center;">TWO-TOPPING PIZZA Pizza Sauce, Mozzarella Cheese, Choice of Any Two Traditional Toppings</p>
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Important Question:

- Do you have a Pizza Stone?
- If yes, this package is for you. If no, we can par-bake your dough for an additional \$5
- For those that want the dough pre-flipped (to make it easier) add \$3

Family Pizza Instructions

(Store in refrigerator, use same day of purchase for freshest pizza)

Pizza Package Components:

- 3 - Fresh made dough balls (wrapped in plastic, pre-flipped or par-baked crusts)
- 1 - 1/2pt container pizza sauce (use 4-5 level Tablespoons per pizza)
- 1 - Pkg. shredded Mozzarella Cheese (use 3 oz. per pizza)
- 1 - 1 oz. Asiago Cheese for cheese pizza
- 2 - Pkg. pepperoni (17 Slices)
- 2 - Pkgs. traditional toppings
- 3 - Sheets of parchment paper for cooking on a pizza stone in an oven (optional)

Ingredients From Your Pantry:

- 1. 1/2 cup all-purpose flour for dusting dough balls (if needed) and cutting board
- 2. 1/2 cup olive oil or any salad oil (if needed)
- 3. A nice glass of your favorite cocktail, wine or beer! (just for fun but not necessary)

Home Kitchen Equipment Needed:

- 1. Cutting board
- 2. Pizza cutter or large kitchen chopping knife
- 3. Thin metal pan – this will help slide pizza into oven or onto grill easily
- 4. Rolling Pin (if necessary) – using your hands for pressing out dough is best
Don't worry if pizza is not perfectly round
- 5. Pastry brush – for grill cooking or for brushing dough edge with oil
- 6. Tongs – stainless steel or heat resistant

INDOOR KITCHEN OVEN COOKING INSTRUCTIONS:

With a pizza stone:

1. Install pizza stone into kitchen oven, pre-heat and set to 500 degrees.
2. Unwrap pizza dough from plastic and dust completely with flour, shake off excess.
3. Lightly dust cutting board with flour.
4. Roll out each dough to an approx. 10" diameter.
5. Dust with more flour if dough gets sticky.
6. Place on individual parchment paper provided.
7. Add sauce and spread evenly to 1/2 inch of the edge of the dough.
8. Divide out mozzarella cheese equally into 3oz portions.
9. Add mozzarella cheese and spread evenly to 1/2 inch of the edge of the dough.
10. Add individual toppings evenly (if desired, toppings can be put first & mozzarella second).
11. Slide onto pizza stone and cook to desired doneness (follow oven or pizza stone directions).
12. Take out of oven when crust is medium brown or longer if you want crust extra crispy.
13. Place on cutting board, cut pizza and serve hot. **Enjoy!**

Without a pizza stone using an uncooked pre-flipped dough:

1. Pre-heat and set at to 500 degrees.
2. Dust with more flour if dough gets sticky.
3. Place each pre-flipped pizza dough on provided parchment paper on a thin metal tray.
4. Divide out mozzarella cheese equally into 3oz portions.
5. Add sauce and spread evenly to 1/2 inch of the edge of the dough.
6. Add mozzarella cheese and spread evenly to 1/2 inch of the edge of the dough.
7. Add individual toppings evenly (if desired, toppings can be put rst and mozzarella second).
8. Slide pizza into oven and cook to desired doneness (follow oven directions).
9. Take pizza out of oven when crust is medium brown or longer if you want crust extra crispy.
10. Place on cutting board, cut pizza and serve hot. **Enjoy!**

With or without a pizza stone using a par-baked crust:

1. Pre-heat kitchen oven and set at 500 degrees. Install pizza stone (if available).
2. Place Par-baked crust on individual parchment paper provided.
3. Divide out mozzarella cheese equally into 3oz portions.
4. Add sauce and spread evenly to 1/2 inch of the edge of the dough.
5. Add mozzarella cheese and spread evenly to 1/2 inch of the edge of the dough.
6. Add individual toppings evenly (if desired, toppings can be put first and mozzarella second).
7. Slide pizza into oven and cook to desired doneness (follow oven or pizza stone directions).
8. Take out of oven when crust is medium brown or longer if you want crust extra crispy.
9. Place on cutting board, cut pizza and serve hot. **Enjoy!**

OUTDOOR BBQ/GRILL COOKING INSTRUCTIONS:

Pizza Making Instructions for Your Outdoor BBQ:

1. Light outdoor BBQ. Set temperature on right and left side of BBQ at medium to medium high depending on your BBQ, leaving the middle on low.
2. Unwrap pizza dough from plastic & dust completely with flour, shake off excess or place pre-flipped pizza dough on thin metal pan for safe transfer of pizza to middle of grill (skip steps 3 - 8 if using pre-flipped pizza dough).
3. Lightly dust cutting board with flour.
4. Roll out each dough to an approx. 9"-10" diameter. Dust with more flour if dough gets sticky.
5. Using the pastry brush, brush oil the top of the pizza dough.
6. Lift up pizza dough gently and place oil side down on middle of BBQ. Cook for one to two minutes or until golden brown with some dark or black grill marks. Don't worry about pizza not being perfectly round, but make sure it doesn't fold over. Use tongs to fix if necessary.
7. Slide pizza off the grill with tongs and onto cutting board or thin metal pan.
8. Brush uncooked side with oil and turn over.
9. Use 5 tablespoons of pizza sauce and spread evenly to 1/2 inch of the edge of the dough.
10. Add 3oz of Mozzarella cheese and spread evenly to 1/2 inch of the edge of the dough.
11. Add individual toppings evenly (if desired, toppings can be put first and Mozzarella second).
12. Return to grill, adjust heat if necessary, and let Mozzarella cheese melt and allow uncooked bottom to brown nicely.
13. Take off grill and slide onto cutting board. Cut pizza and serve hot. **Enjoy!**

Pizza Making Instructions for Your Outdoor BBQ using a Par-baked Crust:

1. Light outdoor BBQ. Set temperature on right and left side of BBQ at medium to medium high depending on your BBQ, leaving the middle on low.
2. Place par-baked dough on thin metal pan for safe transfer of pizza to middle of grill.
3. Divide out Mozzarella cheese equally into 3oz portions.
4. Use 5 tablespoons of pizza sauce and spread evenly to 1/2 inch of the edge of the dough.
5. Add 3oz Mozzarella cheese and spread evenly to 1/2 inch of edge of the dough.
6. Add individual toppings evenly (if desired, toppings can be put first and mozzarella second).
7. Slide pizza onto the grill with tongs.
8. Allow Mozzarella cheese to melt and keep a watchful eye on bottom to brown nicely.
9. Take off grill and slide onto cutting board. Cut pizza and serve hot. **Enjoy!**

Love Your Creation?!

Think your pizza could take on Gordon Ramsay's expectations?
We'd love to see! Snap a picture and tag @spaghettieddies on instagram!