

MN 2000
FH M-279

ORGANIZATION LESSON

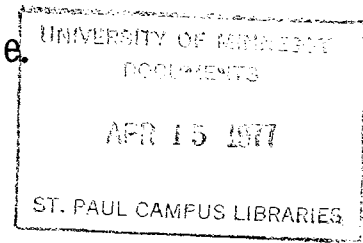
Quick Pizza Snacks

Mix together: 1 can tomato soup
1/4 teaspoon garlic salt
If you have it, add 1/2 teaspoon oregano (herb)

Let stand at least 20 minutes

Spread saltine cracker with tomato mixture. Place small slice of cheese on top of each cracker. Broil in oven for about one minute. Watch to keep from burning.

Serve immediately with a refreshing beverage.



Pat-a-Pizza

You need: 1 can refrigerated biscuits
(or make 10 from your own recipe)
Half of 8 oz. can tomato sauce
1/2 lb. ground beef
1/4 tsp. salt
1-1/2 tsp. oregano, if desired
cheese - diced or shredded, as desired

Optional: Green pepper, onion, mushroom, etc. as desired.

Pat and push the biscuits into circles about 4" across on a baking sheet. Put about 1 tablespoon tomato sauce on each. Bake at 400°F until lightly browned (about 10 minutes). While pizza bakes, crumble meat into hot skillet and brown over low heat. Pour off grease and add salt and oregano. Turn oven down to 325°F. Put some meat, then cheese and anything else on each pizza. Heat pizzas in oven until cheese is melted.

Agricultural Extension Service, University of Minnesota

Authors: Mary Frances Lamison, extension specialist, home management; Sherie Mentzer, curriculum coordinator, 4-H and Youth Development; and Juanita Reed, extension specialist, 4-H and Youth Development.

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