

Pizza Party!

PULL-APART PIZZA

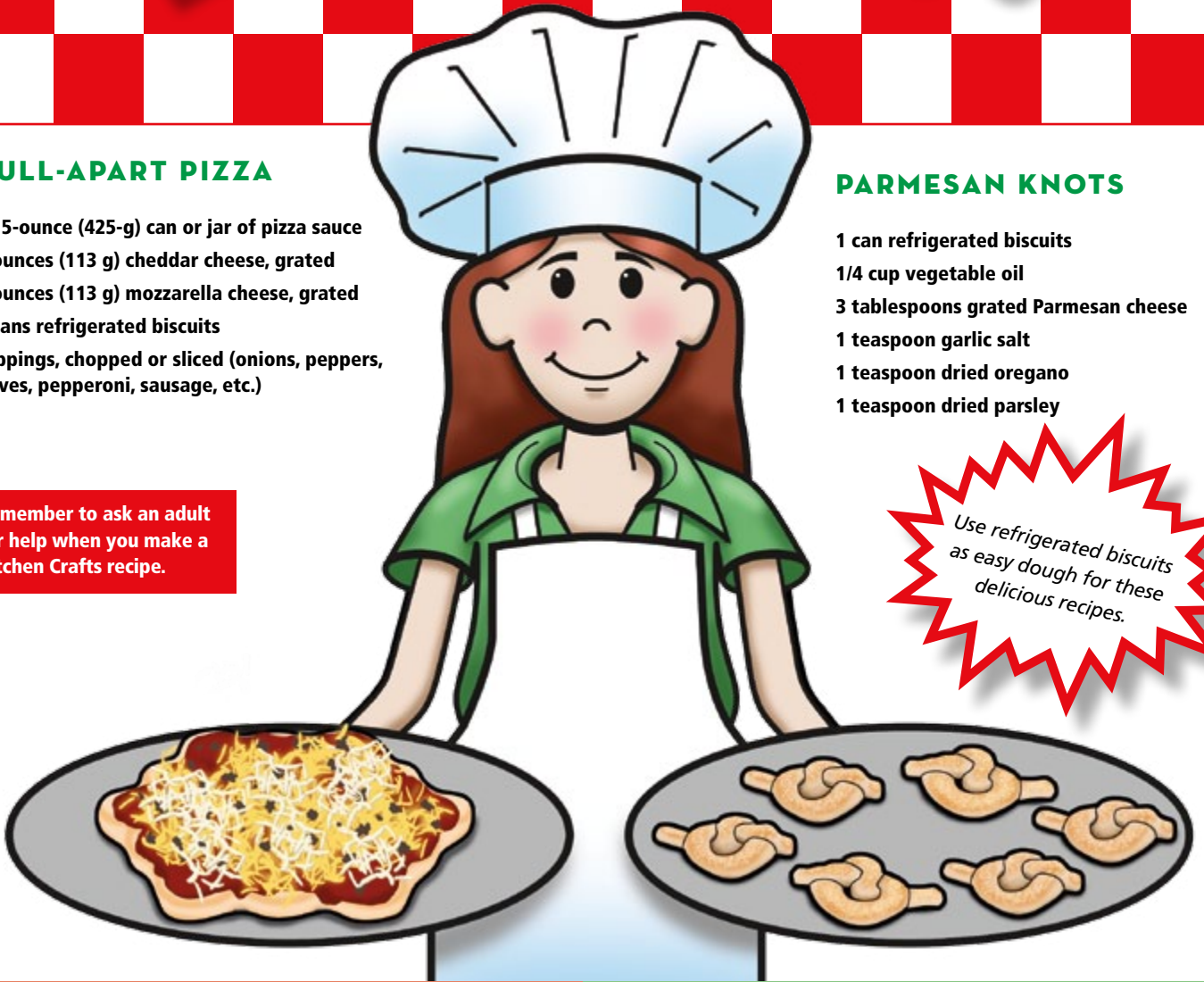
1 15-ounce (425-g) can or jar of pizza sauce
 4 ounces (113 g) cheddar cheese, grated
 4 ounces (113 g) mozzarella cheese, grated
 2 cans refrigerated biscuits
 toppings, chopped or sliced (onions, peppers,
 olives, pepperoni, sausage, etc.)

Remember to ask an adult
 for help when you make a
 Kitchen Crafts recipe.

PARMESAN KNOTS

1 can refrigerated biscuits
 1/4 cup vegetable oil
 3 tablespoons grated Parmesan cheese
 1 teaspoon garlic salt
 1 teaspoon dried oregano
 1 teaspoon dried parsley

Use refrigerated biscuits
 as easy dough for these
 delicious recipes.



1. Lightly grease a 9x13-inch (23x33-cm) pan, and preheat the oven to 400°F (204°C).
2. Pull apart biscuits and place in the bottom of the pan.
3. Cover with meat toppings. Pour sauce over meat.
4. Put on remaining toppings. Sprinkle cheese on top.
5. Bake for 20 minutes or until biscuits are golden brown.

1. Cut each biscuit into thirds. Roll each piece into a 3-inch (7-cm) rope and tie into a knot.
2. Place the knots 2 inches (5-cm) apart on a greased baking sheet. Bake at 400°F (204°C) for 8–10 minutes or until golden brown.
3. In a large bowl, combine the remaining ingredients. Brush or pour on the warm knots. Makes approximately 2 1/2 dozen knots.