

## Your Recipe Creation Could Be Worth \$1 Million



(NAPSA)—The 44th Pillsbury Bake-Off® Contest is now open for entries. One hundred finalists will compete for the \$1 million grand prize. The entry deadline is April 20, 2009. For contest details, visit [www.bakeoff.com](http://www.bakeoff.com). This recipe example from the 43rd contest fits the Entertaining Appetizers category. The simple step of spraying the pan with no-stick cooking spray helps create a crispy, nicely browned crust.

### Mango, Prosciutto And Goat Cheese Appetizer Pizza

- 1 tablespoon CRISCO® pure olive oil
- 1 medium onion, chopped (½ cup)
- 1 firm ripe mango, seed removed, peeled and cut into ¼-inch pieces (1 cup)
- ½ cup SMUCKER'S® sweet orange marmalade
- 1 tablespoon Dijon mustard
- 2 tablespoons balsamic vinegar
- 1 to 2 teaspoons soy sauce
- 1 can (13.8 oz) Pillsbury refrigerated classic pizza crust
- 4 oz thinly sliced prosciutto
- 1 cup shredded mozzarella cheese (4 oz)

**1 cup crumbled goat (chèvre) cheese (4 oz)**

**Heat oven to 400°F. Heat 10-inch skillet over medium heat. Add oil and onion; cook about 5 minutes, stirring occasionally, until onion is softened and starting to brown. Reserve ½ cup mango. Stir remaining mango into onion. Cook 3 minutes, stirring frequently.**

**Stir in marmalade, mustard, vinegar and soy sauce. Cook 2 to 3 minutes, stirring frequently, until mixture thickens and most of liquid is absorbed. Remove from heat; cool while preparing crust.**

**Spray large cookie sheet with CRISCO® Original No-Stick Cooking Spray. Unroll pizza crust dough on cookie sheet; press dough into 15x10-inch rectangle. Bake 8 to 10 minutes or until edges just begin to brown.**

**Spread mango-onion mixture over crust. Top with prosciutto; sprinkle with mozzarella cheese and goat cheese.**

**Bake 8 to 10 minutes longer or until crust is golden brown and cheese is melted. Sprinkle with reserved ½ cup mango.**

**Makes 24 appetizers.**

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