

Cooking Corner Tips To Help You

Hold the Pepperoni and Try a PB&J Pizza

(NAPSA)—Here's a fun and easy way to pair two culinary superstars—peanut butter and pizza! The Peanut Butter & Jelly Pizza combines America's beloved comfort food, peanut butter, with another American favorite—fresh-out-of-the-oven pizza—to show, once again, that peanut butter is not only nutritious but versatile as well!

The East of Chicago Pizza Co.'s Peanut Butter & Jelly Pizza continuously draws crowds, having gained widespread popularity in all 142 of the company's restaurants. Because the Peanut Butter & Jelly Pizza garnered such rave reviews, company founder and president Scott Granneman offered to reveal its secret recipe to self-proclaimed peanut butter and jelly fan President George W. Bush's kitchen staff. Now, the President can enjoy the flavorful, nutty creation in the comfort of his own "House."

You may not be able to kick up your boots in the Oval Office while you munch on a slice, but now you can prepare your own peanut butter & jelly pizza at home—it should please choosy children and gourmands alike. Italy meets America—who knew fusion cooking could be so much fun? For more recipes, visit the National Peanut Board Web site at www.nationalpeanutboard.org and for more information about East of Chicago Pizza Co., visit www.eastofchicago.com.



Peanut Butter & Jelly Pizza
Serves 8

Ingredients:

- 1 12" pizza crust (store-bought or pizza dough mix)
- 1 cup creamy peanut butter (not crunchy)
- 1 cup strawberry preserves (may substitute any preferred jam/jelly flavor)

Preheat oven to 350 degrees. Place pizza crust on baking sheet. Melt peanut butter in the microwave until it is pourable. Pour and spread peanut butter onto pizza crust with a spatula. Spoon strawberry preserves onto the crust and spread completely over the peanut butter. Place pizza in 350 degree oven for 20 minutes. Remove from oven and let stand for five minutes before slicing and serving. Cut pizza into eight equal slices. (Tastes good hot, warm, or cold the next day from the fridge!)

Per serving: 439 calories, 20g fat (4g sat., 9g mono.), 0mg cholesterol, 250mg sodium, 56g carb., 4g fiber, 8g protein