

Roasted Grape Pizza

Roasted Grape Pizza

Pizza has come a long way since our days in the Pizza business. Back then Canadian bacon and pineapple toppings on pizza were a novelty.

Now there are as many different pizza toppings and combinations as there are people who love pizza.

This Roasted Grape Pizza may sound like an unusually mix of ingredients but it all comes together with the most delicious flavor.

Roasting the grapes sweetens them and releases their juices producing a sweet, syrupy pizza sauce. Mix the sharp bite of the gorgonzola with the mild taste of grapes, honey and thyme, add crunchy walnuts and you a recipe for delicious results.

3 things to know About this Roasted Grape Pizza Recipe

The first thing to know about this Roasted Grape Pizza is I used The pizza dough from Trader Joe's you can use any pizza dough you like.

Second any grape works with this recipe, I've used white and it was just as delicious as using the red grapes. Third and one step not to miss is to prebake the crust, so you don't end up with a soggy crust. One more thing I baked this this pizza in my Cuisinart Toaster Oven/ Air fryer my most used small appliance.

And lastly please leave me a comment if you make this Roasted

Grape Pizza and please don't forget to tag me on Instagram with your creations.

I love hearing from you, it's my favorite part!!!!

Ingredients

- 1 lb. prepared pizza dough
- 3 cups red grapes
- 2 cups gorgonzola cheese
- 1 cup grated parmesan
- 2 cups coarsely chopped walnuts
- 2 Tbs. thyme leaves
- 4 Tbs. honey
- 3 Tbs. olive oil
- Salt and pepper to taste

Instructions

1. Preheat oven to 400
2. Stretch dough into thin 12 inch circle let rise for 15 minutes
3. Meanwhile drizzle cleaned and separated whole grapes and walnuts with olive oil, salt and thyme
4. Roast grapes and walnuts on a small cookie sheet in the preheated oven for 15 minutes set aside
5. Brush the crust with olive oil Pre bake the pizza crust for ten minutes or until crust is lightly golden
6. Top pre baked pizza crust with the roasted undrained grapes, gorgonzola and parmesan
7. Return to oven and bake 15 minutes or until cheese is meltedENJOY!!!!

Buffalo Langostino Lobster Bruschetta

Buffalo Langostino Lobster Bruschetta

Don't let the sound of this Buffalo Langostino Lobster Bruschetta intimidate you. It's an easy recipe and affordable too when you use langostino lobster.

Consumers are attracted to using langostino lobster for two main reasons size and cost. The size of the langostino tail is ideal for cooks looking for bite size portions of meat. Moreover the price of langostino lobster is well under half the price of lobster.

As far as am concerned, they taste and eat pretty much the same and are prefect in this bruschetta recipe.

Langostino lobster is an affordable alternative to higher priced shellfish, and can be used in any recipe that calls for lobster, shrimp or crab.

How To Make This Buffalo Langostino Lobster Bruschetta

Start making this Buffalo Langostino Lobster Bruschetta by first toasting some really good crusty Italian bread spread with some really good pesto store bought or homemade. Next simmer the butter and Franks Hot sauce on low heat, stirring

constantly.

Third you can prepare the topping ahead of time and assemble the bruschetta just before serving. This is a delicious recipe made more affordable by using less expensive Langostino Lobster.

I hope you try it and please don't forget to leave me a command. I love hearing from you it's my favorite part!!!

Ingredients

- 8 slices crusty Italian bread
- 1 cup prepared pesto sauce
- 1/2 lb. langostino lobster meat
- 1 cup Frank's Hot sauce
- 1/2 stick butter
- 1 cup crumbled gorgonzola cheese
- 1 grated carrot
- 1 stalk thinly sliced celery
- 1 bunch thinly sliced radishes
- 1/2 small dice red onion
- 1 Tbls. chopped garlic
- Juice from one lemon
- 1 Tbls. chopped Italian parsley
- Salt and pepper to taste

Instructions

1. Spread the bread with the pesto sauce toast until golden brown
2. Meanwhile in a medium saute pan heat the butter to medium high
3. Add the Garlic saute until tender and just beginning to brown
4. Add the hot sauce simmer until the sauce thickens slightly about 5 minutes

5. Add the lobster simmer 5 minutes more
 6. Make the celery slaw by mixing the celery, carrot, radishes, Italian parsley, gorgonzola and lemon juice
 7. Mix the buffalo lobster with the celery slaw
 8. Top the toasted pesto bread with the lobster mixture....
- ENJOY!!!!
-

Air Fried Brussel Sprouts

Air Fried Brussel Sprouts

This oh-so-simple Air Fried Brussel Sprouts recipe produces sweet, nutty, tender and crispy bits of vegetable goodness. Made with few ingredients and ready in 15 minutes, it is the perfect side dish.

For this recipe I bought cut in half Brussel sprouts for quicker cooking and the extra bonus is you end up with more of those delicious crispy edges. If you can't find cut in half Brussel sprouts cut them in half yourself, you'll be happy you did, not only will they cook quicker, but there's more places for the delicious mustard sauce to creep into.

I've said it before and I'll keep saying it my Toaster oven/ Air fryer is the most used small appliance in my kitchen and for good reason. It's quick, easy, economical and a healthier option than deep frying.

What Are Air Fried Brussel Sprouts

These tasty Air fried Brussel sprouts are so much fun, they look like baby cabbage heads. In fact they are in the family as other crucifers along with broccoli and cauliflower.

While brussel sprouts can be fairly bitter to the taste bud, especially when eaten raw, they can have nutty and sweet taste when air fried or roasted!!

They are available year round, but usually are at their peak flavor in the fall and winter, making them the perfect Holiday side dish.

If you make this Air fried Brussel Sprouts recipe please leave me a comment. And please don't forget to tag me on Instagram with your creations. I love hearing from you, it's my favorite part!!! And if you like air fryer recipes try my air fryer parmesan chicken spiedini

Ingredients

- 1 Lb. Brussel sprouts cut in half
- 2 slices bacon
- 1/2 chopped red onion
- 1/2 chopped yellow onion
- 1 cup chicken stock
- 2 Tablespoons Dijon mustard
- 1 Tablespoon butter
- 1 Tablespoon each Italian parsley, thyme and rosemary
- Salt and Pepper to taste

Instructions

1. Spray Brussel sprouts with oil lightly salt and pepper to taste
2. Set air fryer temperature to 375

3. Air fry the Brussel sprouts for 7 to 10 minutes or until crispy
 4. Mean while in a medium saute pan with the tablespoon of butter fry the bacon until crispy remove, drain on paper towels
 5. Add the onion and garlic saute until tender and just beginning to brown
 6. Add the chicken stock, mustard and herbs simmer 10 minutes or until sauce thickens
 7. Cut bacon into small pieces return to saute pan
 8. Add the air fried Brussel sprouts mix to coat with the mustard sauce
 9. Sprinkle with additional chopped Italian Parsley
-

Cheesy Mini Calzones with beef

Cheesy Mini Calzones with beef

Whether your looking for an holiday starter or complete meal this Cheesy Mini Calzones with beef recipe can be both. Store bought pizza dough filled with juicy ground beef, full of Italian flavors will leave family and friends wanting more. It's pizzeria style food from your own kitchen.

Sure homemade is better but at this time of year there's no shame in semi homemade. And your family and friends would know the difference, unless you tell them!!!

You can also use store bought marinara sauce, but if you want to make your own here is the link to my Real Easy Marinara Sauce

Things to know about this Cheesy Mini Calzones with beef recipe

Although it's hard to believe you can't make these Cheesy Mini Calzones with beef, heavenly pillows of deliciousness any better, you can. Serve them along side marinara sauce and pesto for a flavor boost that takes this recipe over the top.

You can also make this recipe better by making it ahead of time and then reheating in the oven for a few minutes, my toaster oven/ air fryer is perfect for small reheats like this.

I've said it before and I'll keep saying it my toaster oven/ air fryer is my most used small kitchen appliance.

At this time of year it's good to keep food simple, good and if it can be made ahead of time, that's a triple win!!! Another better idea double the recipe it and freeze it, you can do that with this recipe.

If you make this recipe please leave me a comment and don't forget to tag me on Instagram. I love hearing from you, and hope you are well. Blessings!!!

Ingredients

- 1 Lb. prepared pizza dough
- 1 cup prepared marinara
- 1/2 lb. ground beef
- 1/2 chopped onion
- 2 Tablespoons chopped garlic
- 2 cups chopped spinach
- 1 cup each grated parmesan and shredded mozzarella
- 1 tablespoon chopped Italian parsley
- Salt and pepper to taste

Instructions

1. Knead pizza dough to form a smooth ball let rest covered for 30 minutes

2. Preheat oven to 400 degrees
 3. Meal while in a medium skillet saute the onions and garlic in 1 tablespoon of olive oil until tender and just beginning to brown
 4. Add the ground and saute until golden brown
 5. Add half the marinara, spinach, herbs, and cheeses simmer for 5 minutes longer
 6. Form the dough into 8 balls, with a rolling pin on a lightly floured surface, roll the dough into 8 flat disks
 7. Fill each disk with filling
 8. Form into half moons pinching ends together to seal
 9. Brush tops with mixture of 1 tablespoon olive oil and 1 tablespoon melted butter, sprinkle with additional grated cheese
 10. Bake in preheated oven for 10 minutes at 400, lower the temperature to 350 and bake 10 minutes longer
-

Chicken Apple Stuffing

Chicken Apple Stuffing

There's still time to make this Chicken Apple Stuffing for your thanksgiving turkey. This recipe is easy, quick, delicious and uses few ingredients.

The chicken sausage and apples together with the cornbread produce a gourmet flavor sure to impress your family and friends. Not's not even the best part, the best part it's ready in less than 30 minutes.

A few Tips about Chicken Apple Stuffing

If your going to bake this Chicken Apple Stuffing inside the turkey don't do so until just before your going to roast it.

Or if your going to bake it along aside the bird use a pretty covered casserole dish that goes from oven to table.

Be sure to use a large enough saute pan to get the browning you need to add extra flavor. Here is a link to my favorite saute pan.

This stuffing recipe can be make the day before and refrigerated. One more tip bring both the turkey and the stuffing to room temperature about 30 minutes, before baking.

Happy Thanksgiving my dear friends. Even in these uncertain times is always something to be grateful for ALWAYS!!!!

Ingredients

- 1 medium chopped onion
- 2 cups chopped celery
- 3 diced Gala apples
- 1 lb. chicken sausage casing removed
- 1 cup chicken stock
- 4 cups corn bread stuffing
- 2 Tablespoons chopped sage
- Salt and pepper to taste

Instructions

1. In a large saute pan saute the sausage breaking it up into small pieces saute until lightly browned
2. Add the Celery, onions, apples and sage saute until tender and just beginning to brown

3. Meal while pour the chicken stock over the corn bread
 4. Mix the corn bread with the sautéed ingredients
 5. Salt and pepper to taste
-

Pesto Pizza Twists

Pesto Pizza Twists

These pesto pizza twists are a quick appetizer, perfect for your holiday table. Store bought pizza dough, spread with pesto sauce, and topped with cheesy goodness makes this a holiday favorite.

The hardest part is twisting the dough to resemble a flower and that's not even too hard. Just be sure you don't cut all the way through to the center. That's what the shot glass is for.

And you don't have to use a shot glass, anything that's one inch round works. This recipe comes together so quick, but your family and friends will think it took much longer.

It's a great recipe to serve with marinara, pizza, or even extra pesto on the side. I have linked my favorite commercial brands of pesto and marinara the best alternative to homemade.

Why Your Going To Love This Pesto Pizza Twists Recipe

One, this Pesto Pizza Twists recipe is so easy you'll wonder why you didn't make it sooner. Two, because your using store

bought pizza dough it can be on your table in 30 minutes.

Three it doesn't use a lot of ingredients, you probably have most of the ingredients on hand. And last but not least everyone loves it!!!! And that is most important!!!!

If you make this recipe please leave me a comment. I love hearing from you, that's my favorite part!!!!

Ingredients

- 1 lb. store bought pizza dough
- 1 cup prepared pesto
- 1 cup shredded mozzarella cheese
- 1 cup grated parmesan
- 1 tablespoon olive oil
- 1 tablespoon chopped garlic
- 1 Tablespoon chopped Italian parsley
- Salt and pepper to taste

Instructions

1. Form the pizza dough into a ball cover and let rest for 30 minutes at room temperature
2. Preheat oven to 425
3. On a lightly floured broad roll the pizza dough into a 12 inch circle
4. Spread with the pesto sauce leaving a 1/2 border
5. Mix the cheeses, garlic and Italian parsley spread over the pesto
6. Gather the ends of the dough to form a ball enclosing the filling
7. Turn the stuffed dough ball upside down and flatten a bit to form a dish shape
8. Place a shot glass in the center of the disk cut 8 to 10 thumb thick strips up to the shot glass leaving the center intact

9. Twist the strips a quarter turn to form a pedal repeat with rest of strips
 10. Brush with the olive oi sprinkle with additional parmesan and garlic
 11. Bake at 425 for 10 minutes lower the heat to 350 and bake 20 minutes longer
-

Easy Baked Butternut Squash

Easy Baked Butternut Squash

Do you need a side dish for your Holiday table? Try this Easy Baked Butternut squash recipe. Honey roasted butternut squash is glazed with a sweet cinnamon honey sauce and baked. The edges get crispy and caramelized, the inside is soft and tender, and the flavor delicious.

This easy butternut squash recipe makes a prefect healthy side dish for your Thanksgiving Table. And because it's so easy you'll want to make it often

Why I love Easy Baked Butternut Squash

First and foremost this easy baked butternut squash recipe really is easy. Not only is it easy it's another one of my recipes that I use my toaster oven/air fryer to bake this in.

It's one of those recipes that comes together quick, doesn't need much prep time and most importantly everyone will like it.

Serve it in this pretty casserole dish to add a festive touch to your holiday table. Happy Holidays my dear friends. Even in this crazy uncertain times there is always something to be grateful for.

If you make this recipe please leave me a comment and please don't forget to tag me on Instagram I love hearing from you, it's my favorite part!!!

Ingredients

- 1 butternut squash peeled and cut into slices
- 3 tablespoons melted butter
- Juice from 2 oranges and rind
- 2 Tablespoons honey
- 1 teaspoon each cinnamon, pumpkin spice and chopped sage
- salt and pepper to taste

Instructions

1. Preheat oven to 400
2. Add all the ingredients to the melted butter
3. Toss the sliced butternut squash in the melted butter mixture
4. Bake 30 minutes on a small cookie sheet or until squash is tender and caramelized
5. Optional add cranberries and goat cheese

Spinach Potato Frittata

recipe

Spinach Potato Frittata recipe

This Spinach potato Frittata is one of those recipes like minestrone soup, it's never the same twice. The recipe takes advantage of what's in the refrigerator the only must have ingredient is eggs, after eggs than it's pretty much what you have on hand. That's one of the best things about frittatas, you can make them different depending on your life style and taste.

Growing up Frittata was a staple. It was what my mother made for us and any gathering where a food was required. And food is required at every Italian gathering. It was called Frittata of the Day on the menu, and that's just what it meant, I did have my favorites though, and this combination of eggs, spinach, potatoes and parmesan cheese was and still is one of my absolute favorites.

Things to know about this Spinach Potato Frittata recipe

This Spinach Potato Frittata is an egg- based Italian dish, similar to an omelet or crust less quiche. Growing up this Spinach Potato Frittata was a staple.

I have to admit am not a fan of runny yolks, I like my eggs scrambled. frittatta are like scrambled eggs, enriched with added ingredients, like meat, cheese, or vegetables.

A frittata is is like an unfolded omelet, It is cooked slowly over low heat, while an omelet is cooked quickly over higher

heat. One important thing the right size pan is important when your cooking a frittata or an omelet.

Here is a link to a beautiful 10 inch saute pan perfect for an omelet or for this Spinach potato Frittata recipe, now back to the difference between frittata and omelets.

Whereas omelets are served straight from the stove hot, frittata's are often times served at room temperature. Making them perfect to make ahead for bunches, gatherings, picnics or anytime you want quick, easy and delicious. If you like frittatas Try my easy garden frittata

If you make this recipe please leave me a comment and please don't forget to tag me on Instagram. I love hearing from you, it's my favorite part.

Ingredients

- 8 eggs
- 1 cup parmesan cheese
- 2 Tablespoons butter
- 2 cups small cubed Yukon gold potatoes
- 2 cups chopped spinach
- 1/4 cup cream or milk
- 1 Tablespoon chopped garlic
- 2 Tablespoons each chopped Italian parsley, sage and thyme
- Salt and pepper to taste

Instructions

1. In a 10 inch nonstick saute pan melt the butter
2. Add the potatoes saute until golden brown salt and pepper
3. Add the onion and garlic saute until tender and just beginning to brown

4. Add 1/2 cup water cover and simmer for 10 minutes add the spinach the last 5 minutes
 5. Beat the eggs until light
 6. Add the parmesan, herbs, salt and pepper to egg mixture
 7. Add egg mixture to medium heat pan cook covered 5 minutes lower heat and continuing cooking 10 minutes
 8. Turn the flame off while placing a plate over the saute pan invert on to plate slide the fritatta back into pan cook covered on low heat 10 to 15 minutes
 9. Sprinkle with additional Italian parsley and parmesan....Enjoy!!!!
-

Easy Classic Italian Bruschetta with Tomatoes and Basil

Easy Classic Italian Bruschetta with Tomatoes and Basil

This Easy Classic Italian Bruschetta with Tomatoes and Basil is one of my favorite Summertime recipes, that will leave you craving more. Is it just me, or do some of you get excited about tomato season?

This year am really excited, we had all our grass removed, on one side we put in an outdoor kitchen on the other raised vegetable beds. I planted different varieties of tomatoes,

herbs, squash and assorted lettuces, so when I see flowers turn into tomatoes, I start thinking about tomato recipes.

This tomato salad topped toast is without a doubt my favorite go to summer appetizer, top it with chopped grilled chicken or shrimp and you have lunch or dinner served on toast, how easy is that.

I used crusty Italian sour dough, but most breads work well with this, except for sweet bread. I've made it with gluten free bread, it was delicious. you can't go wrong with the combination of heirloom tomatoes, garlic and basil, make it when it's tomato season and a simple dish is Bon Appetite magazine worthy.

Tips when making Easy Classic Italian Bruschetta with Tomatoes and Basil

First, and the most important of the three, since this recipe consists of mainly tomatoes use the best you can find.

Second, the other main ingredient is the bread, so although this recipe works well with other breads, my absolute favorite is Crusty!!! And third don't compromise on the olive oil, use extra virgin to get restaurant quality flavor. Another thing whenever I toast, roast, broil or air fry small quantities of food I use my Cuisinart toaster/fryer oven, it saves time and energy, in fact I use it more than my wall ovens.

One more thing if you make this recipe please leave me a comment and don't forget to tag me on Instagram. Hearing from you is my favorite part!!! And if you need more easy appetizer recipes try my spicy roasted garlic bread

Ingredients

4 cups mixed chopped tomatoes

1 cup shredded mozzarella

8 slices toasted crusty bread

1/2 cup pesto

1 cup parmesan

1 cup fresh chopped basil

2 Tablespoons chopped garlic

Salt and pepper to taste

1 tablespoon each chopped thyme and oregano

1/2 cup extra virgin olive oil

1/4 cup balsamic vinegar

Salt and pepper to taste

Instructions

Make the dressing mix all the ingredients ending with the oil

Spread the bread with the pesto and toast

Toss all ingredients together

Top pesto toast with tomato salad

Sprinkle with additional parmesan and basil.....ENJOY!!!!!!

Summer Tomato Zucchini Bake

Summer Tomato Zucchini Bake

Here we are it's the middle of June and my garden is starting to buzz not only with bees, but with zucchini and tomatoes, so at this time of year Am always thinking of new ways to use them.

Introducing Summer Tomato Zucchini Bake, layered with cheese, marinara and just picked ingredients from the garden. It's easy to plant and grow the ingredients for this easy recipe, but if you don't have a garden store bought works.

I love the idea of being able to go in the garden and pick a tomato or herbs for a recipe. In all the restaurants we always found a spot for herbs, even if they were mixed in with the red geraniums.

Okay, so back to the recipe it's an easy recipe that uses few ingredients, is perfect for this time of year when the tomatoes and zucchini are at they're peak, and your family and friends are going to love it!!!

How To Make Summer Tomato Zucchini Bake

Making this Summer Tomato Zucchini Bake is easy and the prep is super quick. Start by washing and slicing the tomatoes and zucchini, I sliced the zucchini in round shapes about 1/2 inch thick you can slice them length wise if the shape fits your casserole dish better.

If your using store bought zucchini bigger is not necessarily better, the bigger ones tend to have more seeds and less

flavor, choose small to medium size ones with a shiny unblemished skin.

Layer the ingredients in the same way you would a lasagna, beginning with the marinara and ending with the cheese.

I used my homemade marinara you can use whatever you like, but if you would like to make your own, here's how, in a large pot with 2 tablespoons each of butter and olive oil saute 1 bunch of chopped Italian parsley, 1 onion and 2 tablespoons of garlic until tender and just beginning to brown then add 2 15 oz. cans chopped tomatoes, 2 cans tomato sauce and 1 can of water simmer covered 2 hours add 1 bunch chopped basil last 15 minutes.

This marinara sauce was a staple in the restaurants and now in my home kitchen this one sauce is the beautiful beginning of many delicious recipes. Both the marinara and the Tomato Zucchini Bake can be frozen for ready made meals.

If you make these recipes please leave me a comment and don't forget to tag me on Instagram, hearing for you is my favorite part!!!

Ingredients

- 1 green and 1 yellow zucchini
- 2 tomatoes
- 1/2 onion finely chopped
- 2 cups prepared marinara
- 1 cup shredded mozzarella
- 1 cup grated parmesan
- 2 Tablespoons olive oil
- 1 Tablespoon each garlic, Italian parsley, thyme and oregano
- Salt and pepper to taste

Instructions

1. Slice the zucchini in medium thick rounds
2. Slice the tomatoes
3. In a bowl mix the herbs with the onion, salt, pepper, olive oil and 1/3 cup of the parmesan
4. Toss the tomatoes and zucchini in the olive oil mixture
5. In a small casserole dish (8 x 8) beginning layer the tomatoes, zucchini, cheeses and marinara sauce, beginning and ending with the marinara sauce
6. Bake covered at 375 for 30 minutes uncover and bake an additional 15 minutes