



Just Poppin'

Cajun Pizza

Holiday Popcorn

AMOUNT	UNIT	INGREDIENT
1	BAG	Popcorn, popped (be sure to remove all of the kernels!)
3	TBSP	Butter
3	CUPS	Mini Marshmallows
1/2	CUP	Red & Green M&Ms
1/4	CUP	Holiday Sprinkles
PROCEDURES		
1	In a large pot, melt butter over medium heat.	
2	Add in marshmallows and stir frequently, until melted.	
3	Cover a cookie sheet with a piece of parchment or wax paper. Layer popcorn onto pan in a single later. Pour melted marshmallow mixture over popcorn.	
4	Quickly add M&Ms and sprinkles. Serve immediately.	



Cajun Pizza

Recipe by Chef Kimberly Wilbon

AMOUNT	UNIT	INGREDIENT
1	LARGE	Pizza Crust
2	TBSP	Olive Oil
1/2	LB	Andouille Sausage (casings removed)
18	EA	Medium Raw Shrimp (peeled, deveined, tails removed)
3/4	TSP	Cajun Seasoning
2	CUPS	Shredded Pepper Jack Cheese
1/2	CUP	Prepared Fire Roasted Pizza Sauce
2	TBSP	Grated Parmesan Cheese
2	TBSP	Thinly Sliced Fresh Basil

PROCEDURES

1	Preheat the oven to 425 degrees F.
2	Spray a 12 inch round pizza pan with cooking spray and place crust on pan.
3	In a stove top skillet over medium-high, brown sausage in olive oil.
4	Cook for 3-4 minutes, then use a slotted spoon to remove.
5	Toss the shrimp with 1/4 tsp of cajun seasoning, then saute in the sausage drippings for about 20 seconds.
6	In a small bowl, mix 1/2 tsp creole seasoning with pizza sauce. Spread over crust.
7	Sprinkle with 1/2 cup of shredded pepper cheese, andouille, and shrimp. Sprinkle with the remaining cup of shredded pepper jack cheese and parmesan cheese.
8	Place into the oven and bake for 16-18 minutes, until the cheese is bubbly and the crust is golden.
9	Sprinkle with the sliced fresh basil and serve.