



Martin Bros.
DISTRIBUTING CO INC

PIZZA RECIPES

Featuring



HAPPY FALL Y'ALL

Jeff Wuollet

1

INGREDIENTS

- GM Crust
- Thinly sliced Ripe Pear
- Shredded mozzarella
- Shredded Gruyere
- Red Wine
- Balsamic Vinegar
- Red Onion - sliced
- Brown Sugar
- Oil
- Garlic
- Garnish: Arugula, Thyme, Honey, Prosciutto

PREPARATION INSTRUCTIONS

Caramelize onions in oil, add wine/ brown sugar/ balsamic vinegar. **ASSEMBLE PIZZA** - General Mills Crust, minced garlic, caramelized onion, gruyere cheese, mozz cheese, pears. fresh thyme. **BAKE** until desired. **GARNISH** with fresh arugula, prosciutto and hot honey.

BYRNESIE'S BUFFALO BACON CHIX

Josh Byrnes

2

INGREDIENTS

- Frank's Redhot as a base
- Brakebush's buffalo diced chix
- Hormel's 3/8in diced bacon extra cooked
- Diced green peppers
- Mozzarella/Cheddar blend

PREPARATION INSTRUCTIONS

Top off with a swirl of Hidden Valley's new Jalapeño Ranch!

VEGGIE DELIGHT PIZZA

Roxanne Hassman

INGREDIENTS

- Flat bread or pizza crust
- Spinach cream sauce
- Mushrooms
- Asparagus
- Sun-dried tomatoes
- Artichokes

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PREPARATION INSTRUCTIONS

Top with mozzarella, provolone and Parmesan cheese. Drizzle top with truffle aioli. Deliciousness!

STREET TACO PIZZA

Justin Schrock

INGREDIENTS

- #945880 12in crust
- #909300 Land O Lakes Extra Melt
- #956340 Rancher's 1/4 sirloin cooked Seasoned (with Benny Boy's!)
- #360491 Cilantro
- #380718 diced onion
- #500770 Cholula
- #376212 limes
- #308002 Cheese Fumella (optional)

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PREPARATION INSTRUCTIONS

Take the pizza crust, and spread a thin layer of the extra melt cheese on top. After cooking the sirloin steak, chop it up and place on top of pizza. Sprinkle onion on top next. Bake accordingly. Once cooked, add cilantro to taste. Drizzle off Cholula and a hint of lime juice for flavor. Enjoy!

MEDITERRANEAN PIZZA

Jen Mitchell

INGREDIENTS

- Hummus
(Instead of Tomato Sauce)
- Curmbled Feta Cheese
- Pitted Kalamata olives
- Cherry Tomatoes
- Red Onion Thinly Sliced
- Artichoke Hearts Chopped

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PREPARATION INSTRUCTIONS

Fresh Arugula for garnish.
Drizzle olive oil on top.

MEDITERRANEAN GARLIC CHICKEN PIZZA

T.J. Esser

INGREDIENTS

- Crust Pizza 16 Inch Extra Crispy
- 950160 BelGioioso 6 / 2#
- Cheese Mozzarella Log Fresh Sliced
- 938950 TAYLOR FAR 1 / 2.5# Spinach Cello Bag
- 361171 Brakebush 2 / 5 # Chicken Diced Italian
- 966890 Grandioso 4 / 1 gallon Sauce Dipping Garlic
- 999778 Tulkoff 8 / 18 ounce Aioli Garlic
- 90678056 Spread garlic dipping sauce on crust.

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PREPARATION INSTRUCTIONS

Spread a thin layer of the Grandioso Garlic Dipping Sauce evenly over the crust. Distribute the sliced BelGioioso Fresh Mozzarella cheese evenly over the sauce. Sprinkle the fully cooked Brakebush Diced Italian Chicken over the cheese. Add Taylor Farms Spinach leaves on top of the chicken. Place the pizza in the preheated oven and bake for about 12-15 minutes. Remove the pizza from the oven and let it cool for a few minutes.

CHICKEN & WAFFLE PIZZA

Justin Rogers

INGREDIENTS

- Pizza crust
- 770470 ½ cup maple syrup
- 903490 Mozzarella cheese
- 806220 Tyson chicken bites
- 90776289 Maple potato bites
- 90760830 Hot honey

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PREPARATION INSTRUCTIONS

Start with the crust. Then add regular maple syrup as your base. Then the cheese. Foremost provolone blend. Top with a popcorn chicken. Add on top the new maple waffle potato bites. Drizzle with hot honey. Fry off the popcorn chicken and maple potatoes first.

BBQ BRISKET PIZZA

Scott Schuld

8

INGREDIENTS

- Pizza Crust
- 1cup Honey Burbon BBQ Sauce(631820)
- 1/2 shredded mozzarella cheese
- 1lb leftover chopped brisket (or Austin Blues will work!)
- 2 chopped jalapeño
- 1/2 red onion chopped
- 3 diced Roma tomatoes
- 1/4 cup chopped cilantro (optional)

PREPARATION INSTRUCTIONS

As needed Ranch Dressing. Spread BBQ Sauce on Pizza Crust, add 1/2 cup cheese, top cheese with brisket, red onion, tomato, and jalapeno. Cook pizza to desired doneness -12-15 minutes. Finish with chopped cilantro and drizzle with Ranch dressing.

THE DITTER

Lorin Kurth

9

INGREDIENTS

- Sausage
- Pepperoni
- Canadian bacon
- Mushrooms
- Onion
- Green peppers
- Tomatoes
- Sauerkraut
- Pineapple
- Black olives

PREPARATION INSTRUCTIONS

Top with Fresh Mozzarella, spinach, and chicken. Bake, then top with thin drizzle lines of the garlic aioli.

THE MAUI

Barry Twait

10

INGREDIENTS

- Pizza Sauce
- Canadian Bacon
- Pineapple tidbits
- Sun-dried tomatoes
- Red Peppers
- Mushrooms
- Applewood Bacon

PREPARATION INSTRUCTIONS

Bake it off....Honey: drizzled all over the pie!

FLAME THROWA

Josh Gest

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INGREDIENTS

- Roasted chicken thigh
- Wood-fired jalapeños
- Spanish chorizo
- Jalapeño cream
- Caramelized onion
- Buffalo sauce
- Mozzarella

PREPARATION INSTRUCTIONS

Start with a prepared pizza crust. Spread a layer of jalapeño cream sauce evenly over the crust. Sprinkle a layer of shredded mozzarella cheese over the jalapeño cream sauce. Distribute pieces of roasted chicken thigh evenly across the pizza. Add sliced Spanish chorizo. Spread wood-fired jalapeños and caramelized onions over the pizza. Bake the pizza! Drizzle buffalo sauce over the top of the pizza before serving.

SPICY MARTIN BROS. PIZZA

Ryan Young

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INGREDIENTS

- Pizza sauce
- Pepperoni
- Sausage
- Jalapeños
- Red Onions
- Shredded mozzarella
- Shredded pepperjack
- Crushed Red Pepper
- Top with Buffalo sauce

PREPARATION INSTRUCTIONS

Start with a prepared pizza crust or dough. Spread a layer of pizza sauce evenly over the crust, leaving a small border around the edges for the crust. Sprinkle a layer of shredded mozzarella cheese over the sauce. Add a layer of shredded pepper jack cheese on top of the mozzarella. Distribute sliced pepperoni and cooked sausage evenly over the cheese. Add sliced jalapeños and thinly sliced red onions. Sprinkle crushed red pepper flakes. Bake the pizza!

LOCAL FALL HARVEST PIZZA

Jill Pfister

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INGREDIENTS

- 1 Butternut Squash- peeled, split, seeds removed and sliced in 1/4-1/2 inch slices
- 2 Poblano Peppers- seeds removed and rough chopped in large pieces
- 1 Golden Beet- peeled and small diced
- 1 Red Beet- peeled and small diced
- 1 bunch Baby Arugula
- 4 oz Goat Cheese 4 Fresh Sage Leaves
- 2 cloves Garlic, peeled and thinly sliced
- 1/4 cup Olive Oil 1/8 tsp Red Pepper Flakes
- 1 Lemon
- Salt
- Pepper

PREPARATION INSTRUCTIONS

Place Butternut Squash slices, Poblano Peppers, and the diced beets on a sheet pan. Drizzle with olive oil and season with salt and pepper. Roast for 10-15 minutes, stirring the beets and flipping the squash and peppers once. You want everything to begin to caramelize, but do not overcook as you want the vegetables to keep their texture. While the vegetables are roasting, make the garlic oil. In a small sauté pan, on very low heat, add the olive oil, sliced garlic, red pepper flakes and sage leaves. You want to heat these ingredients only enough to infuse their flavor and create the "sauce" for your pizza. Set aside to cool. To assemble your pizza, brush the infused oil onto your pizza crust. Season, lightly, with a dash of salt and pepper. Place the butternut squash, and poblano peppers onto the crust. In a large bowl, place the arugula, the juice of half of a lemon, a drizzle of olive oil and some salt and pepper. Toss together then place on the pizza. Sprinkle both kinds of beets over the top of the arugula, followed by large crumbles of goat cheese. Enjoy!

CHEESEBURGER PIZZA

MB Dietitians

INGREDIENTS

- Ground Beef 2 lb + 8 oz
- Chopped Onions 1/each (Onion)
- Ketchup 2 2/3 cup
- Mustard 1 1/3 cup
- Salad Dressing/Mayo 1/4 cup + 2 tbsp
- Dill Pickle Slices (Chop if Desired) 2 cup
- Pizza Crust, 4 each
- Shredded Mozzarella Cheese 2 lb + 8 oz

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BIG MAC DADDY

Kelly Ellingson

INGREDIENTS

- Pizza sauce
- Bacon
- Beef topping
- Diced onions
- Diced pickles
- Thousand Island dressing

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PREPARATION INSTRUCTIONS

Drizzle with Thousand Island dressing when it comes out of the oven.

BONFIRE PIZZA

Manny Gandara

INGREDIENTS

- Thin pizza crust
- Thick bacon, sliced -cooked
- Asiago & Parmesan garlic bechamel (or alfredo)
- mozzarella cheese
- Roasted cornfire roasted bell pepper - rough chopped
- Cream cheese- small bite size chunks
- Cilantro lime crema- drizzle hot honey - drizzle
- Pickled red onion- garnish optional but good
- Romano, asiago, or parm cheese - grated
- Tri- color cracked pepper -TT

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PREPARATION INSTRUCTIONS

Pizza crust, spread thin layer bechamel-mozzarella cheese. Add bacon (don't be shy), corn, bell pepper, and cream cheese. Add a little more cheese on top- not too heavy. Bake pizza until golden brown, crispy crust- Slice pizza. Hit it with grated Romano, asiago, parm, mix. Fresh cracked pepper. Drizzle cilantro cream one direction. Drizzle hot honey opposite direction. Add pickled onions (garnish)

PICKLE ROLL UP

Spencer Adams

INGREDIENTS

- Cream cheese base
- Canadian Bacon
- Pickles
- Oregano
- Garlic powder
- Mozzarella
- Cheddar

PREPARATION INSTRUCTIONS

Base layer of cream cheese. Top with Canadian bacon, pickles, then mozzarella/cheddar on top. Dusting of garlic powder on top. Bake the pizza!

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BETA WITH FETA

Holly Arceneaux

INGREDIENTS

- Garlic white sauce
- Grilled Chicken
- Spinach
- Tomato
- Mushroom
- Mozzarella cheese
- Feta cheese

PREPARATION INSTRUCTIONS

Start with a prepared pizza crust Spread a layer of garlic white sauce evenly over the crust. Add mozzarella cheese. Add a layer of fresh spinach leaves over the sauce. Distribute pieces of grilled chicken evenly over the spinach. Add sliced tomatoes and mushrooms. Sprinkle crumbled feta cheese over the toppings. Bake the pizza!

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THE WISCONSIN

Jordan Frank

INGREDIENTS

- Gen Mills Crust
- Cheddar Cheese Sauce
- Cooked Bratwurst
- Caramelized Onion (soaked in beer after caramelized)
- Green Pepper (diced or strips)
- Monterey/Colby Cheese
- Hot Honey

PREPARATION INSTRUCTIONS

Layer of cheddar cheese sauce on the crust. Monterey/Colby cheese after the sauce. Put cooked brats through food processor for a crumble. Caramelized onions can soak in beer for an hour. Green peppers are for the "healthy" effect, also makes the pizza green and gold After pizza bakes, drizzle the hot honey over the pizza and serve.

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YOU'RE NOT IN KANSAS ANYMORE

Haley Uings

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INGREDIENTS

- Pizza Crust – 1 – 14 inch
- Bacon, cooked and diced – ½ cup
- Red Onion Jam: below
- Canola Oil - ¼ cup
- Red Onions, Julienne - 6 each
- Red Wine Vinegar - 1.5 cups
- Sugar - 1.5 cups
- Kosher Salt - 1 Tablespoon
- Ground lamb: 1 pound, cooked
- Lamb Ground - 1 pound
- Red Onion, Diced – 2 Tablespoons
- Oregano, dried – 1 Tablespoon
- Minced Garlic, fresh – 1 Tablespoon
- Kosher Salt – 1 teaspoon
- Boursin Cheese – 8oz - softened
- Mozzarella Provolone Feathered - 2 cups

PREPARATION INSTRUCTIONS

RED ONION JAM:

1. In a large pot on medium heat add oil and onions.
2. Cook down while stirring until they turn burgundy red color
3. Add red wine vinegar, sugar and salt
4. Turn to low and cook for 20 min.

GROUND LAMB:

1. In a bowl, combine groundlamb, onion, oregano, garlic and salt
2. Brown in a sauté pan until lamb reaches and internal temperature of 160 degrees F

TO BUILD THE PIZZA:

1. Spread the softened Boursin on the crust, followed by the cooked ground lamb, red onion jam, cooked bacon and top with the mozzarella and provolone cheese
3. Bake at 425 degrees for 12 – 14 minutes or until pizza is “GBD” golden, brown and delicious

CHICKEN RASPBERRY PEACH CHIPOTLE PIZZA

Chef Scott Fadden

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INGREDIENTS

- 1 each General Mills Bonici Readi Rise Self-Rising Pizza Dough Sheet – 14 in (945920)
- 1/2 cup Terrapin Ridge Farms Raspberry Peach Chipotle Sauce (502001)
- 6 oz Mastercuts Sliced Chicken Breast (979929), grilled
- 2 oz Fresh Red Bell Pepper (361251), sliced
- 2 oz Fresh Green Bell Pepper (361261), sliced
- 2 oz Fresh Jumbo Red Onion (361112), sliced
- 8 oz Foremost Whole Milk Shredded Mozzarella Cheese (906920)

PREPARATION INSTRUCTIONS

Preheat oven to 425°F. Build pizza.
Cook until cheese is melted and starts to brown.
YIELD | 3-4



BONICI READI RISE SELF RISING PIZZA DOUGH SHEET - 14 IN (945920 - 1/12 ct)

A frozen, fully-formed raw dough with live yeast that rises in the oven and creates the aroma of fresh-baked dough. The raised edge provides consistent application of sauce and toppings. No proofing required. Use frozen or thaw slightly. Performs well in Impinger, Convection and Deck Ovens.



TERRAPIN RIDGE
FARMS™

RASPBERRY PEACH CHIPOTLE SAUCE (502001 - 1/42 oz)

Juicy peaches, tangy raspberries, pure cane sugar and smoky chipotle peppers create a tasty flavor fusion. A natural as a barbecue sauce or a glaze for pork and poultry...and so much more.



BELLA GUSTO GRATED PARMESAN CHEESE MINI SHAKERS (90775486 - 48/.88 oz)



BELLA GUSTO CRUSHED RED PEPPER MINI SHAKERS (90775485 - 48/.61 oz)





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THE PIZZA BRAND

