

Bread Machine Pizza Dough

Wet ingredients:

¾ cup water
2 tsp. oil
2 tsp. honey

Dry ingredients:

2 ¼ cups all-purpose flour
(or 1 ¾ cups all-purpose flour
& ½ cup whole wheat flour)
½ tsp. salt
1 tsp. pepper
1 ½ tsp. powdered yeast

Add ingredients according to bread machine manufacturer's recommendations. Choose white dough cycle. When dough cycle is complete, preheat oven to 400°F.

On a lightly floured surface, roll dough flat. Transfer to a greased pizza pan or cookie sheet. Add favorite sauce and toppings. Bake for about 20 minutes.



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Slow Cooker Minestrone

1 can (14.5 oz.) diced tomatoes
1 can (6 oz.) tomato paste
1 can (15 oz.) kidney beans, drained
2 cups green beans (1-inch cuts)
1 cup carrots, sliced
1 cup celery, chopped
1 cup mushrooms, sliced
½ cup onion, chopped
2 garlic cloves, minced
1 tsp. dried oregano leaves
2 tsp. dried basil leaves
4 cups water
2 cups chicken or vegetable broth
½ cup barley
salt & pepper to taste

Mix all ingredients in slow cooker. Cover and cook on low for 7-8 hours. Serve with grated parmesan cheese.

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Try adding/substituting other beans or vegetables (zucchini, summer squash, baby spinach, etc.).

Pasta shells are another good addition, instead of barley. Just add 1/2 cup uncooked shells, and cook on high setting for the last 20 minutes or until tender.

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Play Dough

2 cups water
2 Tbsp vegetable oil
Food coloring
½ cup salt
2 cups flour
2 Tbsp cream of tartar

In a medium saucepan, bring the water to a boil. Add the oil and food coloring, and boil 2 minutes. Add the salt, and mix well. Add flour and cream of tartar, and mix well.

Remove from pan and cool. Knead dough, adding flour if needed.

Store in airtight container.

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