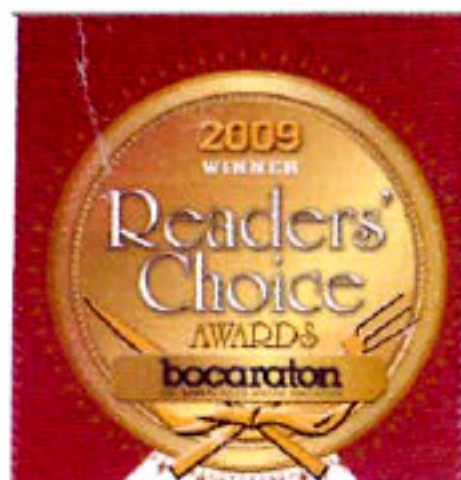




May/June 2009



READERS' CHOICE BEST

BEST Pizza



■ **Anthony's Coal Fired Pizza**

21065 Powerline Road • Boca Raton
561/218-6600
115 N.E. Sixth Ave. • Delray Beach
561/278-7911
218 N. Congress Ave. • Boynton Beach
561/738-9996
anthonyscoalfiredpizza.com

Known for its high-energy atmosphere and simple menu, Anthony's Coal Fired Pizza uses coal-burning ovens that reach 800 degrees to create a "well done" taste. Signature menu items include specialty pizzas made with the freshest top-quality ingredients, coal-oven-roasted chicken wings topped with caramelized onions, and classic Italian-style salad.

FRESH MOZZARELLA, TOMATO & BASIL PIZZA

Serves 2
12 ounces fresh pizza dough
9 ounces fresh mozzarella
9 ounces plum tomatoes
Salt & pepper to taste
Fresh basil, julienne style
Olive oil

Knead dough and let sit 2–3 hours until it doubles in size. Remove dough from bowl and stretch up to 14 inches into circular shape. Spread mozzarella evenly across pizza; top with tomatoes. Sprinkle salt and pepper. Cook 4 minutes in coal-fired oven at 800 degrees or 12–14 minutes at 450 degrees on pizza stone or pan in conventional oven. Place fresh basil and drizzle olive oil on top. Slice and serve.