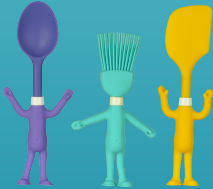




Spikes Flyin Hawaiian French Bread Pizza

"Head Chef" tools needed for recipe:

Spoon, Spike, Spatula



Ingredients:

- 2 small baguettes (cut in half)
- 4 oz. cooked sliced ham
- 6 rings pineapple, from a can drained and chopped
- 1 jar favorite tomato sauce
- 4 oz cheddar cheese
- 4 oz mozzarella cheese

Directions

Pre-heat oven to 400 degrees F. and first set the broiler to crisp the bread before putting on the toppings. This is going to firm the bread so it is not a soggy mess. Cut the bread in half long ways and crisp. Next, place on table and open jar of tomato sauce. With spoon scoop out into a bowl and take spike the pasty brush and begin brushing desired amount of sauce onto bread. Make sure all sauce is even with rubber spatula. Next, place even amounts of cheeses on bread, the ham dispersed evenly as well as pineapple.

