

Sicilian Farm



Prosciutto & Asiago Cheese

Ingredients:

- 1-12 inch pizza shell
- 2 oz. Beano's White Pizza Sauce with Oregano**
- 1 cup thinly sliced prosciutto
- 1 cup asiago cheese

Preheat oven to 350 degrees, brush on *Beano's White Pizza Sauce with Oregano* to the edges of the crust, spread the prosciutto and asiago cheese evenly 1/2" from crust, place on cookie sheet and bake in preheated oven for 10 minutes or until crust is golden brown and the cheese is melted.

Mediterranean Sea Dollar



Seafood & Cheese

Ingredients:

- 1-12 inch pizza shell
- 2 oz. Beano's White Pizza Sauce with Oregano**
- 1/2 cup crab meat
- 1/2 cup shrimp
- 1/2 cup scallops
- 1 cup mozzarella cheese parmesan cheese

Preheat oven to 350 degrees, brush on *Beano's White Pizza Sauce with Oregano* to the edges of the crust, spread all of the seafood evenly 1/2" from crust, cover with mozzarella cheese, sprinkle parmesan cheese on the pizza and around the crust, place on cookie sheet and bake in preheated oven for 10 minutes or until crust is golden brown and the cheese is melted.

Suggested toppings for Beano's Classical White Pizza Sauces

MUSHROOMS

Cremini
Portobello
Shiitakae

CHEESES

Asiago
Feta
Fontina
Gouda
Gruyere
Mozzarella
Parmesan
Provolone
Ricotta

MEATS

Bacon
Cappicola
Grilled Chicken
Grilled Steak

Ham
Pepperoni
Prosciutto
Sausage

SEAFOOD

Anchovies
Calamari
Clams
Crab Meat
Lobster
Mussels
Scallops
Shrimp

VEGETABLES

Artichoke Hearts
Black Olives
Capers
Grilled Eggplant
Red Onion
Roasted Garlic
Spinach
Tomatoes
Zucchini

ROASTED PEPPERS

Banana
Bell
Cubanello



We recommend that you use 2 ounces of White Pizza Sauce per 12-inch pizza

WE SUGGEST THE FOLLOWING MENU IDEAS:

- Create a Premium Pizza Program i.e. classical white with seafood, classical sun dried tomatoes with portobello mushrooms or classical basil with roasted red peppers
- Offer different flavors of focaccia breads or garlic breads
- Use as a sauce for strombolis or calzones
- Use as a dipping sauce for bread sticks, rolls, or cold shrimp
- Apply to mussels and clams before baking
- Saute with vegetables
- Use as a base for your red sauce
- Add them to your pizza dough for a flavored crust
- Use as a pasta sauce

BENEFITS:

- Save money and valuable prep time
- Consistency, trust us to make it right every time

CONROY FOODS

Manufacturer of Beano's Brand Condiments

For sales, samples and information on our entire product line, please contact us at:

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The Secret to stretching the dough..

Beano's White Pizza Sauce

Variety is the spice of life! Travel back in Italian history using the same zesty blend of herbs that the ancient Italians used in the 15th century.

A thousand years ago, before tomatoes were brought back to Europe from the New World, natural spices covered circles of baked dough and grew exceptionally popular in Naples, Italy. Also known as focaccia, the white pizza became the common food stock. Everyday, Italians would spread vegetable oil over their crusty Italian bread, add fresh garlic and mozzarella cheese and then bake.

Conroy foods has captured this authentic old world taste and put it in a bottle for millions to enjoy. Choose from three distinct Italian blends like, **Imported Greek Oregano, Fresh Dried Basil, and California Sun Dried Tomatoes.** Be inventive and create your own tasty gourmet pies.

Economically priced to fit any budget, *Beano's® Classical White Pizza Sauce* is not only the perfect ingredient for quality taste, but it also serves as a useful tool for menu expansion. To illustrate practicality, Beano's has created a variety of delicious and unique recipes for your convenience. Add spice to your menu and also induce higher profit margins for your marketing goals. Try Beano's Classical White Pizza Sauce today and see a change in the way you do business.

Medallion Pizza



Red Onions & Eggplant

Ingredients:

- 1-12 inch pizza shell
- 2 oz. Beano's White Pizza Sauce with Sun Dried Tomatoes**
- 8-10 precooked eggplant slices
- 1/2 cup thin sliced red onions
- 1 cup mozzarella cheese parmesan cheese

Preheat oven to 350 degrees, brush on *Beano's White Pizza Sauce with Sun Dried Tomatoes* to the edges of the crust, spread the eggplant slices and red onions evenly 1/2" from crust, cover with mozzarella cheese, sprinkle parmesan cheese on the pizza and around the crust, place on cookie sheet and bake in preheated oven for 10 minutes or until crust is golden brown and the cheese is melted.

White Tradition



Tomato & Mushroom

Ingredients:

- 1-12 inch pizza shell
- 2 oz. Beano's White Pizza Sauce with Basil**
- 8-10 thin tomato slices
- 1 cup regular thin sliced mushrooms
- 1 cup mozzarella cheese parmesan cheese

Preheat oven to 350 degrees, brush on *Beano's White Pizza Sauce with Basil* to the edges of the crust, spread the tomatoes and mushrooms evenly 1/2" from crust, cover with mozzarella cheese, sprinkle parmesan cheese on the pizza and around the crust, place on cookie sheet and bake in preheated oven for 10 minutes or until crust is golden brown and the cheese is melted.

Grilled Steak & Caps



Grilled Steak & Portobello

Ingredients:

- 1-12 inch pizza shell
- 2 oz. Beano's White Pizza Sauce with Sun Dried Tomatoes**
- 1 cup steak strips
- 1 cup sliced portobello mushrooms
- 1 cup mozzarella cheese parmesan cheese

Preheat oven to 350 degrees, brush on *Beano's White Pizza Sauce with Sun Dried Tomatoes* to the edges of the crust, spread the steak strips and mushrooms evenly 1/2" from crust, cover with mozzarella cheese, sprinkle parmesan cheese on the pizza and around the crust, place on cookie sheet and bake in preheated oven for 10 minutes or until crust is golden brown and the cheese is melted.

Grilled Sunrise



Grilled Chicken & Red Bell Peppers

Ingredients:

- 1-12 inch pizza shell
- 2 oz. Beano's White Pizza Sauce with Basil**
- 1 cup Grilled Chicken
- 1 cup thinly sliced red bell peppers
- 1 cup mozzarella cheese

Preheat oven to 350 degrees, brush on *Beano's White Pizza Sauce with Basil* to the edges of the crust, spread the grilled chicken and red bell peppers evenly 1/2" from crust, cover with mozzarella cheese, place on cookie sheet and bake in preheated oven for 10 minutes or until crust is golden brown and the cheese is melted.