
Shakespeare's Pizza

How to Cook a *Take and Bake* Pizza

We used to call them *Half Bakes*, but we thought we should get with the rest of the world and call them *Take and Bakes*.

EASY DIRECTIONS...

1. Turn on oven.
2. Put pizza in oven for a while.
3. Take pizza out.
4. Eat pizza.

REGULAR DIRECTIONS....

1. Don't try to cook your take and bake in a microwave. If you do, you are on your own. We have no idea what kind of soggy mess you will end up with.
2. Line the very bottom of your regular oven with foil, *below* the elements if it's an electric, to catch any drips (optional for those who like to be tidy).
3. PREHEAT your oven to 350°.
4. Put the pizza directly on the rack of your oven, about in the middle.
5. Cook for 5 to 20 minutes.
6. When it looks like it looks when you get one at the restaurant, it's done.
7. Take it out. Slide a pizza pan (or the box that it came in) under it to get it out of the oven. Do not drop on floor.
8. Cut and eat. Don't burn the roof of your mouth with the cheese; and if you do, it's not our fault because we told you so.

RAW MEAT

If you ordered Italian sausage or ground beef on your take and bake, Know This: These are Raw Meats. Keep your pizza cold while transporting and storing it. You **MUST** cook them thoroughly and make sure that the meatballs are not pink in the middle. We often pick one off a pizza and cut it open to check it when we think that they are done. Also, sometimes raw meat sticks to the inside of the box lid. **DON'T** use a box with raw meat stuck to the lid to **SERVE** a cooked pizza; some of the raw meat could contaminate your cooked pizza.

If you really want to do it right, get a pizza stone! That's how we do it here in the restaurant. Ask us for more info or visit www.shakespeare.com for a very long-winded explanation.

Safe Handling Instructions

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.



Keep refrigerated or frozen.
Thaw in refrigerator or microwave.



Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.



Cook thoroughly.



Keep hot foods hot. Refrigerate leftovers immediately or discard.



Stanislaus
FOOD PRODUCTS

