

MARKET HALL HOME

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**HOMEMADE PIZZA TONIGHT!****with a little help from Mom's Pizza Dough**

Kim Cole is one of that dying breed that still believes it's possible to put a home-cooked dinner on the table for her family every night. Several years ago, when she realized she was about to become a mom, she came up with a great strategy for keeping her husband, herself, and the eventual kid happy—she started mixing up extra large batches of her famous pizza dough and freezing portions for the days ahead. Friends who were lucky recipients of the ready-to-bake dough told her she should market it, and so last February, Mom's Pizza Dough was born. You'll find it in the freezer case at The Pasta Shop.

Kim's facility with dough is rivaled only by the ease with which she invents pizza toppings out of whatever fresh seasonal produce she finds in her kitchen. She uses no recipes, but having created several pizza concepts that are now family favorites, she's had to write down directions for other people to follow. You can find seven of them online at [www.momspizzadough.com](http://www.momspizzadough.com).

To see how Kim dresses up her dough, we asked if we could watch and help out. Having a good supply of chard on hand, we sautéed it up with a mashed anchovy, olive oil, and lots of garlic. That became the sauce, over which Kim layered sliced onions, shredded fontina, and slices of the fabulous □Fra'Mani salami. The pizza was a raving success.

