



Spice Recipes and Tips



TIPS FOR SPICE FRESHNESS

Little Caesars® Gourmet Spices should be stored properly to maintain their strong fresh flavor. Heat, light, moisture and air all speed the loss of flavor and color. Try not to store your spices near a heat source like the top of a stove, dishwasher, refrigerator or microwave. The best way to keep your spices out of light is to put them inside a cupboard or drawer. If you keep your spices in an open spice rack, make sure to place it out of direct sunlight.

There is no set rule on how long spices stay fresh. The government's guideline for freshness dating is four years for whole spices and two years for ground spices. Other experts suggest six months is the longest spices should be stored. Since most spices are harvested just once a year, it does not make sense to discard them every six months. On the other hand, two years is far too long to expect a finely powdered spice to retain its flavor. When in doubt about a spice, just smell it. If it smells strong and spicy, use it. If not, discard it.

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Salt (solt)

MAJOR INGREDIENT IN SNAPPY SEASONING SALT

"Salt is born of the purest of parents: the sun and the sea."
-Pythagoras (580 BC – 500 BC)

Salt (sodium chloride), one of the most effective and widely used food preservatives, is an essential element in the diet of humans. Salt has served as money at various times and places, and it has been the cause of bitter warfare. Offering bread and salt is traditional etiquette in many cultures. Salt played a prominent role in the European exploration of North America and subsequent American, Canadian and Mexican history. The first Native Americans "that were discovered" by Europeans in the Caribbean were harvesting sea salt on St. Maarten. It is believed there are over 14,000 uses for salt.



BASIL (bâ-zel)

MAJOR INGREDIENT IN CLASSIC ITALIAN SEASONING

"...probably one of the most popular herbs on the planet."
-Rocco DiSpirito, Union Pacific Restaurant

Called the "royal herb" by ancient Greeks, basil is a member of the mint family. Basil has been enticing people since ancient times, when—according to Roman folklore—it was thought to be the antidote to a mythical serpent's poison. In the 17th century, Europeans hung bunches of basil in their doorways to ward off evil spirits. In Italy, a suitor wore a sprig of basil when courting a woman to indicate that his intentions were serious.

Basil is being used in many different ways and is becoming more and more popular in American cuisine. Besides its starring role in the ever-popular pesto, basil turns up everywhere—olive oils, soups, breads, desserts, seafood and meat dishes.



GARLIC (gär-lik)

MAJOR INGREDIENT IN GARLIC PEPPER PIZZAZ

"Each clove of garlic has a sacred power..."
—Reverend Hilderic Friend, 1891

Garlic (*allium sativum*), actually a member of the lily family, has long been credited for zapping bacteria, keeping your heart healthy and warding off coughs and colds. Egyptian and Greek Olympian athletes chewed garlic for stamina. It is also thought to be essential for keeping vampires at bay!



For cooks all over the world, garlic is one of the most versatile flavors to ever grace a kitchen. It wasn't until 1940 that Americans finally recognized garlic as a major ingredient in recipes. Now, Americans alone consume more than 250 million pounds of garlic annually.

CHILES (chi-lēs)

MAJOR INGREDIENT IN SAVORY SOUTHWESTERN SEASONING

"People used to assume chiles were only eaten by nuts..."
—Dave DeWitt, author of The Chile Pepper Encyclopedia

The chile pepper is in the same family as the bell pepper. It has been adding fiery flavor to meals since the late 14th century when Christopher Columbus brought back seeds to Spain.

While chile peppers began appearing in the colonists' cuisine by the 17th century, it wasn't until 1975 when the U.S. chile craze began in earnest. Chile peppers are now used to make by-products including chile powder, chile paste, tabasco sauce, cayenne and the dried red pepper flakes commonly found in pizzerias.



CLASSIC ITALIAN SEASONING RECIPES

CLASSIC ITALIAN STYLE PASTA SALAD

Prep time: 20 minutes / Cook time: 15 minutes / Makes 5 servings

INGREDIENTS:

- 8 oz. of pasta
- 1 small red onion, thinly sliced and separated into rings
- 1 chopped red bell pepper
- 1 can of sliced, pitted black olives, drained
- 3 oz. of grape tomatoes, cut in half
- 3 oz. of provolone cheese, cut into small cubes
- 3 oz. of Genoa salami, cut into small cubes
- 1 cup olive oil
- 1/4 cup favorite vinegar
- 3 tbsp. parmesan cheese
- 3 tbsp. Little Caesars® Classic Italian Seasoning

INSTRUCTIONS:

1. Cook pasta according to package directions. Rinse under cold water to stop cooking and drain well.
2. Combine oil, vinegar, parmesan cheese and Little Caesars® Classic Italian Seasoning in a bowl and whisk together.
3. In a large bowl combine pasta and remaining ingredients. Pour dressing over pasta salad and toss to coat.
4. Cover and refrigerate until ready to serve. Before serving toss gently, sprinkle with parmesan cheese.

CLASSIC ITALIAN STYLE PIZZA

Prep time: 5 minutes / Cook time: 7-9 minutes / Makes 6 servings

INGREDIENTS:

- 1 Little Caesars® Pizza Kit pizza crust
- 1 Little Caesars® Pizza Kit package of cheese
- 1 Little Caesars® Pizza Kit package of sauce
- 1 Little Caesars® Pizza Kit package of sausage
- 1/4 cup sliced mixed bell peppers
- 1/4 cup sliced onion
- 2 tbsp. olive oil
- 1 tbsp. Little Caesars® Classic Italian Seasoning

INSTRUCTIONS:

1. Preheat oven to 450°F.
2. In skillet combine olive oil, peppers, onions and seasoning. Cook over medium heat, stirring occasionally until soft and tender.
3. Sauce and cheese pizza crust according to package directions. Evenly distribute sausage and pepper/onion mixture on top of crust.
4. Place in oven and bake for 7-9 minutes or until crust is golden brown and cheese is melted.
5. Remove from oven and sprinkle with Little Caesars® Classic Italian Seasoning.

ZESTY GARLIC PEPPER PIZZAZ RECIPES

GRILLED GARLIC PEPPER CHICKEN AND VEGETABLE SKEWERS

Prep time: 20 minutes / Cook time: 15 minutes / Makes 6 servings

INGREDIENTS:

- 1 lb. boneless, skinless chicken breast, cut into cubes
- 12 mushroom caps
- 12 bell pepper wedges
- 12 onion wedges
- 12 thick slices of zucchini
- 3/4 cup olive oil
- 1/4 cup white wine vinegar
- 3 tbsp. Little Caesars® Zesty Garlic Pepper Pizzaz Seasoning

INSTRUCTIONS:

1. Combine oil, vinegar and Little Caesars® Zesty Garlic Pepper Pizzaz Seasoning in a bowl and whisk together.
2. Place chicken, vegetables and marinade in a self-closing plastic bag.
3. Seal bag and toss to coat.
4. Refrigerate for 2 hours or until ready to use.
5. Preheat grill.
6. Remove chicken and vegetables from bag and discard marinade.
7. Spear chicken and vegetables onto skewers.
8. Grill 10-15 minutes or until chicken is thoroughly cooked.

GARLIC PEPPER OVEN ROASTED VEGETABLES

Prep time: 15 minutes / Cook time: 20 minutes / Makes 4 servings

INGREDIENTS:

- 1 medium zucchini, cut into bite sized pieces
- 1 medium bell pepper, cut into bite sized pieces
- 1 medium red onion, quartered
- 1 lb. fresh asparagus, cut into bite sized pieces
- 4 tbsp. olive oil
- 2 tbsp. Little Caesars® Zesty Garlic Pepper Pizzaz Seasoning

INSTRUCTIONS:

1. Preheat oven to 450°F.
2. In a large bowl combine all ingredients and toss to coat.
3. Spread coated vegetables on a baking sheet and place in oven.
4. Bake for 30 minutes, stirring occasionally, until vegetables are lightly browned.
5. Sprinkle with additional Little Caesars® Zesty Garlic Pepper Pizzaz Seasoning if desired.

SAVORY SOUTHWESTERN SEASONING RECIPES

SOUTHWESTERN BREAKFAST BURRITO

Prep time: 10 minutes / Cook time: 5 minutes / Makes 4 servings

INGREDIENTS:

- 4 eggs, beaten
- 2 tsp. Little Caesars® Savory Southwestern Seasoning
- 1 tbsp. butter or margarine
- 1/4 cup diced bell pepper
- 1/4 cup diced onion
- 1/4 cup shredded cheddar cheese
- 4 medium flour tortillas, warmed
- Your favorite salsa or hot sauce to garnish

INSTRUCTIONS:

1. In medium skillet, melt butter or margarine over medium heat.
2. Add eggs, Little Caesars® Savory Southwestern Seasoning, bell pepper, onion and cheese.
3. Cook as desired.
4. To serve, spoon eggs over warmed tortillas and top with your favorite salsa or hot sauce.

SOUTHWESTERN STYLE POTATO SKINS

Prep time: 15 minutes / Cook time: 16 minutes / Makes 4 servings

INGREDIENTS:

- 4 large baked potatoes
- 6 oz. shredded cheddar cheese
- 1/2 cup sour cream
- 1/2 cup salsa
- 2 tbsp. olive oil
- 2 tbsp. Little Caesars® Savory Southwestern Seasoning

INSTRUCTIONS:

1. Using baked potatoes, cut lengthwise in half.
2. Scoop out potatoes, leaving a 1/4 in. shell.
3. Brush insides and outsides of potatoes with olive oil and season with Little Caesars® Savory Southwestern Seasoning.
4. Place on a baking sheet skin side up and bake for 7 minutes at 475°F.
5. Turn potatoes over and bake for an additional 7 minutes.
6. Sprinkle cheddar cheese inside the potato skins and bake for an additional 2 minutes or until cheese is melted.
7. Remove from oven and top with salsa and sour cream.
8. Garnish with your favorite toppings, such as diced tomatoes, sliced green onions, black olives and diced avocados.

SNAPPY SEASONING SALT RECIPES

EASY SEASONED BARBECUE RIBS

Prep time: 5 minutes / Cook time: 1 - 1 1/4 hours / Makes 7 servings

INGREDIENTS:

- 6 tbsp. Little Caesars® Snappy Seasoning Salt
- 6 lbs. pork spare ribs
- Your favorite barbecue sauce

INSTRUCTIONS:

1. Sprinkle Little Caesars® Snappy Seasoning Salt over entire surface of ribs.
2. Cover and refrigerator for at least 2 hours or until ready to use.
3. Grill ribs over low heat turning frequently until fully cooked and tender.
4. Cook 1 to 1 1/4 hours.
5. During the last 30 minutes of cooking, baste with your favorite barbecue sauce.

SWEET AND SAVORY POPCORN

Prep time: 15 minutes / Cook time: 10 - 12 minutes / Makes 4 servings

INGREDIENTS:

- 1 quart popped popcorn
- 1 cup sugar
- 1 Tsp. Little Caesars® Snappy Seasoning Salt
- 1/2 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1/2 cup water
- 1/2 cup walnut halves

INSTRUCTIONS:

1. In medium saucepan, combine water, sugar, Little Caesars® Snappy Seasoning Salt and spices.
2. Mix until sugar dissolves and bring to a boil.
3. Reduced heat to low and cook uncovered 5-7 minutes to soft, ball stage (236°F).
4. Remove from heat and add walnut halves.
5. In large bowl, combine popcorn with mixture and toss to coat.
6. Spread onto waxed paper and cool.
7. Store in an airtight container.