

# REAL SIMPLE

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## **Pizza-Making Essentials** By Lindsay Funston April, 2009

**Why pay for pizza delivery? Here, everything you need to make a gourmet pie in the comfort of your home.**

### **Vermont Smoke and Cure Smoked Pepperoni**

Add some spice to your pie with Vermont Smoke and Cure Smoked Pepperoni. Smoked over corncobs and maple wood embers, the meat has a robust flavor and slow, tasty heat. Bonus: It's not as oily as other varieties tend to be, so you don't end up with puddles of grease on your cooked pie.

**To buy:** \$8 for one 7-ounce pepperoni, [murrayscheese.com](http://murrayscheese.com).

