

## Tips and Ideas for Seeley's Toast'R Stone

#REC425A

#425, Size: 10½" x 7¼"



This cute little pizza stone is so much fun, it's so easy to use, and it fits perfectly in a standard toaster oven.

Heat up left-over pizza, or bake some frozen ones. Use it to bake cookies (pop in oven on cold stone). Or to make an easy **open-face grilled sandwich**, add sliced ham - or any leftover meat - to bread or half a roll, add a little mustard or tomato slices, sprinkle on some grated or sliced cheese, bake until golden on pre-heated stone.

You can also toast **a regular sandwich** on the stone: Butter the bread if you wish, add meat and cheese, bake on preheated stone until nicely toasted on top. The sandwich will be equally toasted on the underside. Remove sandwiches from oven with metal spatula. Don't forget to preheat toaster stone to 375-400°F.

There are many different smaller **pizzas in your grocer's freezer** that fit the stone. I have tried several, and found Stouffer's French Bread Pizza to be excellent.

One box with two French Breads makes a light and easy dinner for two.

If you wish, add a little oil to (glazed) stone with a paper towel. Make sure that you don't get any grease on the grip edge, because if the edge is glazed, it becomes slippery and hard to get out

of the oven. So it might be best to leave the raised edge unglazed.

There is no difference in the crispness of your pizza using a glazed or unglazed stone. A glazed stone will be protected from grease and burn marks, and easier to clean up.

Pre-heat the stone for 10- 15 minutes to the recommended temperature, and you are ready to go. Just follow the instructions on the box.

While the pizzas are baking, make a **vinaigrette salad**: torn Romaine lettuce, sliced English cucumber and red pepper, one peeled and cut up apple, and a thin slice or two of white onion, chopped.

When pizzas are done, either take out the entire stone and bring to the table to keep the food hot and crisp, or move the pizzas with a spatula to a metal rack for a couple of minutes to cool slightly.

Serve with a cold beer and enjoy!

Use the stone as a trivet to keep food warm longer. Watch out, you'll be surprised how long it stays hot.

Finally, lean your pretty stone against the wall on your counter - it will make you feel good, just looking at it. - Think about what a unique, personalized gift it could be for your friends.

*Ragnhild*