

## **FRUIT PIZZA**

*Ja'Mirah L. Oliver*

**1 prepared thin-crust 12  
inch pizza crust**  
**8 oz. light cream cheese**  
**1/3 c. sugar**  
**1/2 tsp. vanilla extract**  
**1 Del Monte banana,  
peeled and sliced**  
**4 c. assorted fresh fruit,  
sliced (Del Monte  
pineapple slices,  
blueberries,  
strawberries, apricots,  
Del Monte honeydew,  
and cherries)**

**1/4 c. raisins**  
**1/4 c. pistachios, chopped**  
**Non-stick cooking spray**

Spray 12 inch pizza pan with non-stick spray. Place crust on pizza pan and bake at 350°F for 8 to 10 minutes. Cool.

Blend cream cheese, sugar, and vanilla. Spread mixture over cooled crust. Arrange banana slices in layer over cream cheese mixture. Arrange remaining fruit slices in circles on bananas. Vary colors and shapes. Cut into 10 wedges.

## **GOLDEN FRIED SHRIMP**

*Minister Billy Ray Dew, Sr.*

**1 lb. large shrimp,  
deveined**  
**1 c. all-purpose flour**

**2 eggs, beaten**  
**1/2 c. milk**  
**1 tsp. salt**

Combine flour and salt. Set aside. Mix eggs and milk; beat well. Drain shrimp. Roll shrimp in flour. Dip shrimp in egg/milk mixture. Roll again in flour mixture. Fry in hot, hot grease until golden brown, about 2 to 3 minutes.