



**Menu favorite:** Nemia Deipulo, a staff member at Orote Point Lanes, prepares to serve a garlic chicken pizza Jan. 9. The pizza is the newest addition to the bowling alley's menu offered by Hot Stuff Pizza. (U.S. Navy Photo by Jesse Leon Guerrero)

## Pizza Perfect

By Jesse Leon Guerrero  
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After a few hours of work or even a game of bowling, a slice of pizza can satisfy the appetite and keep you wanting more. Orote Point Lanes offers a variety of old favorites and a brand new one that patrons can now try.

Wes Soper, the bowling alley's manager, welcomes everyone to get a taste of garlic chicken pizza, which was introduced only a month ago.

"We've gotten rave reviews, but it's just a lot of people don't know we have it yet," said Soper. Soper said the special blend of herbs and spices with the chicken creates a unique flavor that pizza lovers have to get a taste of.

"I love it and I take it home all the time," he said. "There's a minimum of \$10 for deliveries, but we have full delivery all day long now."

Soper explained Orote Point Lanes can deliver to U.S. Naval Base Guam, New Apra and Old Apra housing, and Polaris Point.

To try making it in the comfort of your home, follow the recipe below.

### Garlic and Chicken Pizza

#### Ingredients:

14 inch pizza dough crust  
4 ounces garlic ranch sauce  
4.2 ounces mozzarella cheese on the bottom  
2.2 ounces chicken pieces  
1.1 ounces bacon pieces  
1.2 ounces mozzarella cheese on top

#### Directions

Preheat oven to 360 degrees. Place crust on pizza pan. Spread sauce on crust, then cheese, chicken pieces and bacon pieces. Spread cheese on top of topping. Bake for 7 minutes.

Remove from oven, cut into 8 even slices and serve.

### Easy to Make Pizza Dough

1 cup of warm water (80-110 degrees Fahrenheit)  
3 1/2 cups of all-purpose flour  
2 tablespoons of olive oil  
2 teaspoons of honey  
1 teaspoon of salt  
1 teaspoon of yeast

#### Directions

Put warm water (80 to 110°F) into a bowl. Add salt and honey and mix with a spoon. Add yeast, mix and let it sit for about 10 minutes.

Gradually add flour and olive oil and start mixing.

When the mixture gets too heavy to mix, start kneading the dough with your hands.

Knead the dough until you have a smooth ball. If the dough cracks it is too dry. Add water bit by bit until it forms a nice coherent ball. If your dough feels more like batter, it is too wet and you need to add flour bit by bit. If you need to add water or flour, do it by small amounts.

Put the dough on a lightly floured surface, put a bit of flour on top and make it into the shape of a pie by stretching it out from the center outwards. Use a rolling pin until the dough is about 1/4" thick. Punch some holes in the dough with a fork to let the air escape while the pizza is in the oven

At this point, you add your pizza sauce and toppings then bake at 400-450 degrees Fahrenheit for about 20 to 25 minutes until the crust is light brown.

**Pizza to Go**

If cooking just isn't your thing, give Orote Point Lanes a call, they'll deliver a hot pizza of your choice to your home or office from Sunday-Thursday, 10:30 a.m.-10 p.m., and Friday-Saturday 10:30 a.m.-midnight. Call 564-1828.