

**Families:**

Pilot Light Family Meal Lessons are designed to easily bring food education into your home. We recommend using the Family Resources in the following way:

1. Watch the Family Meal video for the lesson as a family.
2. Make the recipe as a family.
3. In the Common Core Connections section, children can learn through and about food while strengthening Common Core English Language Arts or Math skills.
4. Family Discussion questions and Extension Activities are provided to allow learners of all ages opportunities to participate in the learning experience!



**Pilot Light Family Meal Lesson**

**Jersey Clam Chowder Pizza**

**+ Grades 4-8 Common Core English Language Arts - Informational Text - Key Ideas and Details + Writing**

**Suggested Recipe Age Range: 8 and up with adult help**

**Recipe by Chef Matthias Merges**

**Jersey Clam Chowder Pizza\***

\*Pizza dough recipe could be made in advance or pre-made dough/crust could be used.

**Pizza Recipe**

Ingredients:

- 20 medium little neck clams
- 2 cups dry white wine
- 1 tablespoon unsalted butter
- 1/4 pound rasher bacon, diced
- 2 leeks, whites only, halved and cleaned and slice thinly
- 3 cloves garlic, peeled and minced
- 3 tablespoons parsley, roughly chopped
- 1 stalk celery sliced thin reserving celery leaves
- 1/2 cup heavy cream
- Freshly ground black pepper
- Attached Pizza dough recipe for two pies (or premade pizza crust of your choice)
- 8 ounces fresh shredded mozzarella
- 4 ounces grated parmesan

- 1 teaspoon lemon zest
- Calabrian chile
- 1 medium Yukon gold potato diced medium cubes

**Directions:**

1. Place a pizza stone or tiles on the middle rack of your oven, and turn heat to its highest setting. Let it heat for at least an hour.
2. Put the clams in a large, heavy Dutch oven, add about 2 cups of water and 3/4 cup of the wine, then set over medium-high heat. Cover, and cook until clams have opened, approximately 10 to 15 minutes. (Clams that fail to open after 15 to 20 minutes should be discarded.) Strain clam broth through a fine sieve lined with cheesecloth. Remove clams from shells, chop roughly and set aside.
3. Rinse out the pot, and return it to the stove. Add butter, and turn heat to medium low. Add bacon, and cook, stirring occasionally, until the fat has rendered and the bacon has started to brown, approximately 5 to 7 minutes. Use a slotted spoon to remove bacon from fat, and set aside.
4. Add the leeks to the fat, and cook, stirring frequently, for about 5 minutes, then add the garlic and half of the parsley. Continue cooking and stirring until the leeks are soft but not brown, about 5 minutes more.
5. Stir in the remaining wine and approximately 1 cup of the reserved clam stock (save the rest for another use), and continue cooking until the liquids have reduced almost to syrup.
6. Add cream and black pepper. Let the mixture come to a bare simmer, then allow to reduce and thicken, then add reserved clams and remove from heat. (You can do all this the day before you make the pizza, then refrigerate until ready to use.)
7. Make the pizza. Lightly flour a work surface, and stretch or roll the dough into a 12-inch round. Place on a lightly floured pizza peel or rimless baking sheet. Using a pastry brush or a spoon, lightly paint the surface of the dough with some of the cream from the clams, leaving a half-inch border all around. Then top the pizza with the chopped clams, bacon and leeks, and the cheese. (If there is any remaining liquid, you can lightly – lightly! – drizzle the pie with it.)
8. Shake the pizza peel slightly to make sure the dough is not sticking. (Gently lift any sections that are sticking, and sprinkle the peel with flour.) Carefully slide the pizza directly onto the baking stone in one quick, forward-and-back motion. Cook until the crust has browned on the bottom and the top is bubbling and browning in spots, about 7 minutes. Sprinkle with the remaining parsley, the lemon zest and red-pepper flakes to taste, then serve.

**Pizza Dough Recipe**

**Ingredients:**

- 150 grams 00 flour (1 cup plus 1 tablespoon)
- 150 grams all-purpose flour (1 cup plus 1 tablespoon and 2 teaspoons)
- 8 grams fine sea salt (1 teaspoon)

- 2 grams active dry yeast (3/4 teaspoon)
- 4 grams extra-virgin olive oil (1 teaspoon)

**Directions:**

1. In a large mixing bowl, combine flours and salt.
2. In a small mixing bowl, stir together 200 grams (a little less than 1 cup) lukewarm tap water, the yeast and the olive oil, then pour it into flour mixture. Knead with your hands until well combined, approximately 3 minutes, then let the mixture rest for 15 minutes.
3. Knead rested dough for 3 minutes. Cut into 2 equal pieces and shape each into a ball. Place on a heavily floured surface, cover with dampened cloth, and let rest and rise for 3 to 4 hours at room temperature or for 8 to 24 hours in the refrigerator. (If you refrigerate the dough, remove it 30 to 45 minutes before you begin to shape it for pizza.)
4. To make pizza, place each dough ball on a heavily floured surface and use your fingers to stretch it, then your hands to shape it into rounds or squares. Top and bake.

**Common Core Connections:**

**Grades 4th-8th**

**English Language Arts: Reading Informational Text - Key Ideas and Details (Standard 2) and Writing**

Students will determine central ideas or themes of a text and analyze their development; summarize the key supporting details and ideas.

**What does this mean?**

Students should be able to read an informational/nonfiction text and identify what the text is mostly about, as well as find details from the text that support the ideas that the text is presenting.

In this lesson, you (the student) will research local neighborhoods and create a pizza recipe that reflects the neighborhood or city of your choice.

**What does this look like?**

**Materials needed:**

- Research tools (internet, books, friends or family)
- Pens
- Paper (or computer)

**Directions:**

1. Choose a neighborhood in your city that you'd like to learn more about. It could be where you live or not. Research and take notes answering the following prompts:
  - a. Which groups of people have immigrated to and from the neighborhood? Why?
  - b. How has the neighborhood changed over time?
  - c. What makes the neighborhood unique and what could be used to represent

that neighborhood?

2. After your research, design a pizza that represents the neighborhood you have learned more about. Get creative with what toppings might best reflect the history and culture of the neighborhood. You could actually make the pizza or you could draw your pizza. Be sure to make up a creative name for your pizza, too!
3. Next, write a summary of what you have learned about your neighborhood of choice. You could include details about how the pizza represents the neighborhood and why. Make sure to include the following in your writing about the neighborhood of your choice
  - ☐ **Introduction:** Introduce a topic clearly, provide a general observation and focus, and group related information logically; include formatting (e.g., headings), illustrations, and multimedia when useful to aiding comprehension.
  - ☐ **Facts and details that relate to the topic:** Develop the topic with facts, definitions, concrete details, quotations, or other information and examples related to the topic.
  - ☐ **Transition Words:** Link ideas within and across categories of information using words, phrases, and clauses (e.g., in contrast, especially).
  - ☐ **(Grades 4-8) Use specific vocabulary related to the topic:** Use precise language and domain-specific vocabulary to inform about or explain the topic.
  - ☐ **(Grades 6-8) Establish and maintain a formal style.**
  - ☐ **Conclusion:** Provide a concluding statement or section related to the information or explanation presented.
4. If you make your pizza, share your writing with friends or family while enjoying your creation!

#### Family Discussion Questions:

Families/children could discuss or write about:

- What neighborhoods or parts of your city would you like to learn more about? Why?
- What type of pizza do you prefer - thin crust, stuffed crust, deep dish? Why?

#### Extension Activities:

Here are some suggestions for additional activities that relate to this recipe:

- Students can research the history of pizza and its many forms. Students can create a timeline of pizza history.
- Students can research different types of regional pizza (such as: Where do people use pineapple? What state has a pizza crust made to be dipped in honey? What areas would use seafood on their pizzas and how do you know?)

*This original Family Lesson was written by Pilot Light staff and was inspired by the Pilot Light lesson, [Pizza & Neighborhoods](#).*