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# Comet Veggie Pizza

## Ingredients

2 tubes (8-ounces each) refrigerated crescent rolls  
24-ounces cream cheese, softened  
1 C mayonnaise  
3 t Worcestershire  
1½ t garlic powder  
10 - 12 drops hot pepper sauce  
2 C C shredded Cheddar cheese  
1 C chopped green pepper  
1 C chopped fresh mushrooms  
¾ C chopped onions  
¾ C chopped black olives  
Sky blue paste food coloring  
Green food paste  
Silver edible glitter - optional  
3 - 4 cherry tomatoes - optional

## Procedure

Unroll crescent roll onto a greased baking pan. Seal seams and perforations; press dough up sides of pan. Prick with a fork. Bake at 375°F for 11 - 13 minutes or until golden brown; cool on a wire rack. In a mixing bowl, beat cream cheese, ¾ cup mayonnaise and seasonings until smooth. Stir in Cheddar cheese, green pepper, mushrooms, onions and olives. Leave a little of the black olives and mushrooms out for decorations. Take out about 1/3 of the mixture and place in a small bowl. Add the remaining ¼ cup mayonnaise (to make it more spreadable) and blue food coloring to the 1/3 you removed. Spread over crust. Separate the remaining mixture in half. Roll 1 half into a ball. Place on 1 end over the blue universe. Add some chopped olives to the comet to make it dirty. Divide the remaining into two. Mold 1 into a long dust tail. Place on 1 end of the comet. Add a little green food paste to the last section. Mold into the ion tail. Place beside the dust tail. Sprinkle the universe with the remaining black olives and mushrooms. Sprinkle edible glitter over the entire comet. Place a few cherry tomatoes around for other planets. Arrange crackers around the platter.

