

MY BIZZY KITCHEN

The Official Newsletter of My Bizzy Kitchen



MY KITCHEN STUDIO!

I have been thinking about a kitchen studio for a long time. I've pretty much redone every room in my house EXCEPT the kitchen, which is ironic since I spend most of my time there!

I get questions all the time "Biz, why don't you redo your kitchen?" to which I reply "because I don't have \$50,000 laying around."

So I had to be creative, and found a company that does fabric backdrops. Not only is it fabric but machine washable too! Can't wait to start shooting more YouTube videos in that space.



WHAT'S INSIDE THIS ISSUE:

Farmers Market Piza - 2
Zucchini Gratin- 2
Turkey Burger Sliders - 3
Life - 3

FARMERS MARKET PIZZA

It's not a shocker if you've followed me for any length of time that I love pizza. Four years ago this summer I quit my legal secretary job to work with food, taking a job selling frozen veggie burger of all things for a company.

It was the hardest work I've ever done, but one I thoroughly enjoyed. Loved talking to the people, cooking up veggie burger samples and getting to know the other farmer's market vendors. At the end of the day as each tent was closing shop, it was amazing what people brought for me to take home: fresh corn on the cob, tomatoes, herbs - the kindest people!

My daughter isn't a fan of red sauce on pizza (or if she does its so slight you can barely see it) so I came up with this farmers market pizza - delish!

- 5 ounces [skinny_pizza_dough](#)
- 2 tablespoons Alouette creme de brie
- 1/3 cup fresh corn cut off the cob
- 1/2 cup shredded zucchini
- 1/4 cup part skim mozzarella
- 1 tablespoon fresh basil
- Heat oven to 500. Roll out dough, spread brie on dough, top with zucchini and corn and cheese, bake for 11 minutes. Let cool slightly and top with fresh basil.



“

*It's Monday -
don't forget
to be
awesome!*

What's On My Menu This Week?

Before you know it neighbors and friends who have gardens will be pushing their excess zucchini on you, and this is my go to recipe for people who say they don't like zucchini - my zucchini gratin! [Click here for the recipe.](#)



Follow my blog [My Bizzy Kitchen](#)

Follow my [YouTube Channel](#)

Follow my [Instagram](#)

What's On My Menu This Week?

I only ordered a turkey burger in a restaurant once when I thought it was the healthier option - until I asked and they used dark meat, which would have been fine, but it was dry as a bone. I must have used half a bottle of mustard to get it down before leaving half of it on my plate.

The secret to my turkey burgers? A schmear of I Can't Believe It's Not Butter - keeps the turkey burger super moist. And to help with portion control, I made them into sliders so I could spend my points on the 4 point pretzel bun.

[You can find the recipe here.](#)



Life

I had a great weekend. On Saturday I lucked out and found an island for my kitchen studio on Facebook Marketplace AND my friend Jacky is giving me her old bike because she got a new one! I swear, buying a bike during this pandemic is as hard as it was trying to find yeast in the grocery stores in March and April.

Saturday we also had a socially distant open house at Hannah and Jacob's new place. It was lovely, we did all the recommended precautions, made it an open house so there weren't more than a few people at a time. I love that they will have only been in their new place only a month, but it already feels like home. I am so happy for them. It was great to see my Mom too.

I am headed to my office in Chicago today. I am driving, so I should be safe. I can't believe it's been 3 1/2 months since I've been to the city! Wondering too if places are open, like [Naf Naf Grill](#) - I miss their food! I am bringing my lunch just in case. I may get to walk on the riverwalk if it's nice - we shall see. Until next time - be safe!

