

Title:

Changing Pizza Trends

Word Count:

481

Summary:

The article discusses the changing trends of pizza toppings in the pizza industry. It gives examples of traditional pizza toppings versus nontraditional pizza toppings. It also discusses the entrance of the gourmet food industry into the pizza industry.

Keywords:

pizza, chicago, food, gourmet

Article Body:

For years, pizza has been a favorite food of American culture. Pizza, holding its own against all time greats such as hamburgers and hotdogs, has become somewhat of a staple on the American menu and on its table. However, since its comeuppance in the category of favorite foods in the U.S., pizza has come a long way as far as what is termed as great toppings and what is termed as just plain weird. Some new trends in the way that pizza is made and topped have come to the forefront. Foods that are used for toppings today and are popular, in the 1960's would have been turned away as ridiculous.

Over the past few decades, tastes have changed in America. While many pizza lovers prefer traditional pizza styles and toppings such as pepperoni, sausage, onions, peppers, mushrooms and olives, pizza connoisseurs that are new to the scene are fond of trying the non-traditional in order to find pizza topping greatness. Some newer toppings that are not so radical that the traditional pizza fan can not get past them are toppings such as chicken, ham and pineapple, and ground beef, to name a few. However, there have been toppings that have totally offended the sensibilities of that traditional pizza enthusiast.

One of the things that has completely affected the new wave of pizza traditions in this industry is the fact that the great people of the gourmet foods industry have begun to take a part in the pizza industry, helping to make it their own. Suddenly, pizza is no longer only for the superbowl party, or the kids' birthday party, or a late night fix when the busy career woman comes home tired from work and doesn't want to cook. It has become the object of attention for society's elite in the gourmet foods circuit.

More and more these days, fine dining and gourmet restaurants are beginning to offer their unique take on the creation of pizza. The gourmet food industry brings flair to pizza by offering daring topping choices and letting creativity and taste come to the forefront. While some might say the toppings they choose are ridiculous, which some of the more daring topping ideas may be, some of the new trends in pizza are really beginning to take off with the more elite crowd. Some new toppings include seafood such as oysters and crayfish. Other new toppings that have been tried are game meats like venison and duck. Even wackier are toppings such as peanut butter and jelly and bacon and eggs.

While you won't find most pizza lovers willing to try mashed potato pizza, many are stepping out on a limb and trying the new toppings the renovated pizza industry has to offer. Whatever your favorite toppings are, America is in agreement of one thing about pizza: it's impossible to live without.