

New Scotch-Brite™ Botanical Disinfecting Wipes Keep Surfaces Clean without the Hassle of Rinsing

In Celebration of National Pizza Month, Scotch-Brite (TM) brand Encourages Families to Prepare Their Own Homemade Pizzas Right on the Countertop After Using this No-Rinse Disinfecting Solution

ST. PAUL, Minn.--(BUSINESS WIRE)--The kitchen countertop is one of busiest *and* messiest areas in the home. It's no surprise that most people use disinfecting wipes for a quick clean-up – but did you know that most brands require rinsing after cleaning surfaces that come in contact with food? That's not the case with Scotch-Brite™ Botanical Disinfecting Wipes – a new no-rinse solution for effective household cleaning.

“Disinfecting wipes are one of the fastest growing segments in the home cleaning category,” said Heather Green, marketing manager for Scotch-Brite brand. “That led us to bring the innovation of Scotch-Brite together with CleanWell Company, makers of the patented thyme-based disinfecting technology, to introduce a no-rinse botanical disinfecting wipe that kills 99.9 percent of household germs*, including cold and flu viruses*.”

In celebration of National Pizza Month, Scotch-Brite is encouraging families to try these no-rinse wipes to disinfect and then prepare their own homemade pizzas right on their countertops using an exclusive recipe from critically acclaimed New York chef and pizza “master,” James Briscione.

Chef James Briscione's Recipe for Thyme Roasted Wild Mushroom Pizza with Truffle Oil and Aged Provolone Pizza Dough

Makes 4 8-inch round pizzas or 1 18x13" pan pizza (full size baking sheet)

Ingredients

1¼ cups water, lukewarm (@100°)

1 packet (2½ teaspoons) dry active yeast

1 teaspoon salt

1 cup whole wheat flour

2½ cups all purpose flour

2 tablespoons olive oil

1. Start by disinfecting your kitchen counter with Scotch-Brite™ Botanical Disinfecting Wipes (use as directed)
2. Combine the water and yeast in a small bowl and whisk to dissolve
3. In a separate bowl, stir together the salt, flours and olive oil, to mix well. When the yeast mixture begins to foam, after 7-10 minutes, stir it into the flour. Mix with a wooden spoon until just combined. The mixture should pull into a smooth ball.
4. Transfer the dough to a clean bowl that has been lightly greased with olive oil. Cover with plastic wrap or a clean kitchen towel and set aside on the countertop for 45 minutes.
5. Remove the dough from the bowl to your floured kitchen counter.
6. “Punch the dough down” by pressing the air out of it with floured hands.
7. Gently knead for the dough and divide it into two pieces.
8. Roll the two pieces of dough into a ball under the palm of your hand. Then roll into a flat disc with a rolling pin.
9. Finish stretching the dough by hand. The pizzas are now ready to top!

Pizza Toppings

Ingredients

2 tablespoons vegetable oil
8 ounces mixed wild mushrooms (oyster, chanterelle, trumpet, etc)
6 branches fresh thyme
2 cloves garlic, crushed
2 tablespoons butter
2 tablespoons white truffle oil
Extra virgin olive oil, as needed
2 teaspoons picked thyme leaves
2 cups aged provolone cheese, grated

1. Place a large sauté pan over high heat, add the vegetable oil and heat until the oil begins to smoke.
2. Add all of the mushrooms at once, toss quickly to coat with the oil and leave the mushrooms to sear, undisturbed for 1-2 minutes.
3. When the mushrooms begin to brown, add the fresh thyme and crushed garlic and toss again.
4. Once the mushrooms are browned on all sides, add the butter and cook 1 minute more.
5. Season well with salt and pepper, then transfer to paper towels to drain.
6. Preheat oven to 500°
7. To assemble the pizza, spread approximately 3 ounces of tomato sauce over each of the stretched pizza rounds, leaving a half inch border all the way around to allow the crust to rise.
8. To assemble the pizzas, drizzle each of the stretched pizza rounds with olive oil.
9. Scatter the cooked mushrooms and fresh thyme equally over the pizzas.
10. Top each with ½ cup of cheese and bake approximately 8 minutes or until the edges are golden brown.
11. Remove from the oven, rest 2 minutes then drizzle with truffle oil and serve.

Friends and followers of the Scotch-Brite brand can join the conversation on [Facebook.com/ScotchBrite](https://www.facebook.com/ScotchBrite) and share their photos and stories about creating their own pizzas.

Scotch-Brite™ Botanical Disinfecting Wipes are available now at most Wal-Mart stores and other retailers in two refreshing scents, Lemongrass and Breeze, at a suggested retail price of \$2.99 for 35 wipes and \$4.99 for 75 wipes. For more information, visit www.Scotch-Brite.com.

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**When used as directed, disinfects and Kills over 99.9 percent of household germs: Pseudomonas aeruginosa, Salmonella enterica, Staphylococcus aureus, Methicillin Resistant S. aureus (MRSA), Enterobacter aerogenes, Influenza A virus, Rhinovirus type 37, and Human Immunodeficiency Virus (HIV) Type 1. Sanitizes hard non-porous non-food contact surfaces of Staphylococcus aureus and Enterobacter aerogenes in the presence of light or moderate soil load with a 30-second contact time.*

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