

ALI'S KITCHEN

The Chosen One!

Grilled Brat and Hash Brown Pizza the favorite among entries to Potatoes USA

Column and photos by Ali Carter, Wisconsin Potato Growers Auxiliary

Who doesn't love a fun challenge? When you combine that challenge with food, it's all the more enjoyable to play along. And this is exactly what my family and I did when we were invited by Potatoes USA to create a unique pizza featuring potatoes.

Many adventurous eaters entered their recipes and our pizza was chosen from the bunch!

After reading through the other entries, I can imagine that the judges had a tough time settling on one winner, and I personally look forward to attempting each of the potato pizza recipes that were submitted!

DIRECTIONS

1. Preheat the grill (we used a pellet grill) to about 400 degrees Fahrenheit.
2. While your grill is heating up, lightly brush both sides of the pizza crust with olive oil.
3. Evenly spread the barbeque sauce on top of the crust and then top with the sliced mozzarella cheese, hash brown potatoes, brat pieces and red onion.
4. Sprinkle the shredded cheddar cheese on top of the other ingredients.
5. Place the pizza directly onto the hot grill. Bake for 10 to 15 minutes, or

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Ingredients:

Grilled Brat and Hash Brown Pizza

- 1 pre-made pizza dough
- ½ cup barbeque sauce
- 8 oz. ball of whole milk mozzarella, sliced
- 1½ cups shredded hash brown potatoes, pan fried extra crispy
- 2 bratwursts, grilled and sliced
- ½ small red onion, sliced
- ½ cup shredded cheddar cheese
- fresh basil, chopped (optional).





until the cheese is melty and the edges of the pizza crust have become slightly crisp.

6. Remove the baked pizza from the grill and sprinkle with chopped

fresh basil if desired. **BC'T**

Slice, serve, and enjoy!

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