



DISHING IT UP WITH DANA

Potato Pizza is Delicious & Satiating

Caramelized onions add flavor and yet more nutrients to the quick and easy meal

Column and photos by Dana Rady, Wisconsin Potato & Vegetable Growers Association

I love making homemade pizzas, trying different toppings, experimenting with artisan pizzas that include barbecue sauce as the base, topped with meat, veggies and bleu cheese. I like getting my kids involved in helping to put the pizzas together and then enjoying each slice over quality conversations.

In fact, I've even been experimenting with sourdough and making pizza crust from the discard.

One suggestion that might seem unusual for most, however, is to include Wisconsin potatoes on that next pizza. It may not be the norm, but it is delicious and satiating, not to mention that it's packed with nutrients.

The crust that is part of this recipe is also truly divine. And don't worry about time because it's not a factor. This crust comes together quickly,

which means more time to spend with your family!

I also recommend that, since we're in the heart of grilling season, to cook this on the grill for a "woodfire flavor" that everyone will rave about.

The absolute best part about this recipe is that you are free to experiment with the toppings. Just do me a favor and leave the potatoes on it. I am confident you'll be glad you did.

DIRECTIONS:

Pizza Crust

Stir together water, sugar and yeast. Let proof.

Add salt, olive oil, and, gradually, 4-to-4 1/2 cups flour.

Knead in as much flour as it takes so it doesn't feel too sticky. Let it rest for about an hour.

Preheat your oven to 500 degrees

Fahrenheit, with pizza stone positioned on lowest rack.

Divide the dough into four or five sections. Roll out on floured surface.

Transfer to a peel covered in cornmeal.

Poke small holes throughout and slide the pizza dough disc onto the hot preheated stone.

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PIZZA AND TOPPINGS INGREDIENTS:

2	pizza crusts (see pizza crust ingredients and instructions)
1	yellow onion
1	red onion
3 Tbsp	butter
1 Tbsp	olive oil
1-2 Tbsp	water (*if needed)
3	medium red potatoes sliced very thin
3 oz	mild Gruyère cheese
1 Tbsp	rosemary

PIZZA CRUST

2 cups	water, lukewarm
1	packet instant dry yeast
1 Tbsp	sugar
1 Tbsp	salt
1 Tbsp	olive oil
4-5 cups	flour
	Cornmeal for dusting of pan or peel





After two minutes of baking, open the oven and poke dough to release any air pockets that have formed. Let the dough bake for approximately two more minutes. Transfer to peel.

Pizza and Toppings

Begin by caramelizing the onions. Slice the onions into 1/8-inch slices. Place them in a pan (cast iron is recommended) and add the butter and olive oil. Cook on medium-high heat, stirring occasionally.

As the onions release their water and begin to caramelize, adjust the temperature to avoid burning them, but keep them cooking at a steady pace. Continue to check on the



onions about every five minutes or so and stir and scrape the bottom of your pan to release all the “bits” that build up on the bottom.

*You may choose to add a tablespoon or two of water to the onions toward the end of your cooking time to deglaze the pan.

When the onions become the consistency of jam and turn a dark blonde color, they are ready.

The whole process takes about 45-60 minutes.

While the onions are caramelizing, place the thinly sliced potatoes on the par-baked pizza crusts and sprinkle the rosemary on top of the potatoes.

Once the onions are ready, place them onto the pizza and then top each pizza with the cheese (you could shred the cheese, or add in slices for a more rustic look).

Pizza

Place the topped pizzas into a 350-degree oven for about 10 to 12 minutes until the potatoes have softened and the cheese is fully melted.

Visit <https://eatwisconsinpotatoes.com/recipes/potato-and-caramelized-onion-pizza/>. **BC^T**



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