

ANIMAL, VEGETABLE, MIRACLE

A Year of Food Life

Barbara Kingsolver with Steven L. Hopp and Camille Kingsolver



FRIDAY NIGHT PIZZA (Makes two 12-inch pizzas)

3 tsp. yeast **1½ cups WARM water** **3 tbs. olive oil**
1 tsp. salt **2½ cups white flour** **2 cups whole wheat flour**

To make crust, dissolve the yeast into the warm water and add oil and salt to that mixture. Mix the flours and knead them into the liquid mixture. Let dough rise for 30 to 40 minutes.

1 cup sliced onions **2 peppers, cut up**

While the dough is rising, prepare the sliced onions: a slow sauté to caramelize their sugars makes fresh onions into an amazing vegetable. First sizzle them on medium heat in a little olive oil, until transparent but not browned. Then turn down the burner, add a bit of water if necessary to keep them from browning, and let them cook ten to fifteen minutes more, until they are glossy and sweet. Peppers can benefit from a similar treatment.

Once the dough has risen, divide it in half and roll out two round 12 inch pizza crusts on a clean, floured countertop, using your fingers to roll the perimeter into an outer crust as thick as you like. Using spatulas, slide the crusts onto well floured pans or baking stones and spread toppings.

16 oz. mozzarella, thinly sliced
2 cups fresh tomatoes in season (or sauce in winter) **Other toppings**
1 tbs. oregano **1 tsp. rosemary** **Olive oil**

Layer the cheese evenly over the crust, then scatter the toppings of the week on your pizza, finishing with the spices. If you use tomato sauce (rather than fresh tomatoes), spread that over crust first, then the cheese, then other toppings. Bake pizzas at 425° for about 15-20 minutes, until crust is brown and crisp.

Some of our favorite combinations for summer are:

Mozzarella, fresh tomato slices and fresh basil, drizzled with olive oil
Mozzarella, chopped tomatoes, caramelized onions, mushrooms
Chopped tomatoes, crumbled feta, finely chopped spinach or chard, black olives

Good winter combinations include:

Farmer cheese, chicken, olives and mushrooms
Tomato sauce, mozzarella, dried peppers, mushrooms, and anchovies

