

Anchovy Pizza (Pissaladière) with Sassenach Whisky Glazed Onions

Ingredients:

Pizza Crust:

- 1 tablespoon yeast
- 2 tablespoons warm water
- 1 pinch salt
- 1 teaspoon sugar
- 2 cups flour
- 1 teaspoon salt
- 1/2 to 2/3 cup water

Topping:

- 3 large onions, thinly sliced
- 4 tablespoons butter
- 4 tablespoons oil
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 tablespoon basil, minced
- 1/4 cup Sassenach Whisky
- black olives
- 12 anchovy filets, thoroughly rinsed



To make crust, mix warm water, pinch of salt, and sugar in a small bowl. Sprinkle with yeast, and mix gently. Wait 5 minutes to proof yeast. In a bowl, mix flour, salt, water, and yeast mixture to make a dough. Knead a few minutes until dough becomes smooth and is no longer sticky. Place in an oiled bowl, cover, and let rise for 1 hour. Spread it on a baking sheet.

While crust is rising, cook onions in an oven-proof skillet in the butter and oil until they begin to brown (about 5-6 min.). Add salt & pepper, basil, and whisky. Place pan in 300 degree F. oven for 1 hour, stirring regularly, adding more whisky, if needed to keep onions from sticking. Increase oven temperature to 400 degrees F., and bake crust 8 min. Spread onions evenly on the pre-baked crust and decorate with anchovies and olives. Return to oven and back another 10-12 minutes.