



RECIPES FROM: chimacum corner farmstand

A few years ago Ike and I started growing our own vegetables in earnest. Giving credit where credit is due – Ike is a cracker jack when it comes to growing what we need on our little piece of property. So, summer of 2007 (and almost every summer since) we were overtaken by summer squash. And I love them! I came across this recipe in a magazine and have been making it ever since.

HEIDI'S SUMMER SQUASH PIZZA - serves 4

Ingredients:

2 small summer squash – zucchini - halved and cut lengthwise or slice yellow crooknecks.
You're shooting for 1/8-inch slices
3 1/2 tablespoons olive oil
Flour for work surface
1 pound frozen pizza dough, thawed
Kosher salt
1/4 pound cremini mushrooms, thinly sliced
1/2 medium favorite onion (red or walla walla sweet work nicely), thinly sliced
1/4 cup freshly shaved or grated Parmesan

Directions:

Heat oven to 450° F or hotter if your oven can do it.

In a bowl, toss the zucchini with 2 tablespoons of the oil and set aside.

On a lightly floured surface, roll out the dough in the shape of a rectangle, to a thickness of 1/8 to 1/4 inch. Transfer to a lightly greased baking sheet.

Top the dough with the zucchini, overlapping slightly and leaving a 1-inch border.

Sprinkle with 1/4 teaspoon salt.

Bake until the crust is a light golden brown, 20 to 25 minutes.

Meanwhile, heat the remaining oil in a skillet over medium heat. Add the mushrooms, onion, and 1/4 teaspoon salt. Cook until lightly golden, 4 to 5 minutes.

Cut the pizza and serve topped with the mushroom-onion mixture and Parmesan.

Cooking notes: We used a mandolin to cut the veggies in the test kitchen and on our second pizza we thinly sliced about 1/4 pound of salami and added it. Mandolin worked well for that too. We cooked our pizza at a higher heat – 650 degrees – for 12 minutes. Turn your oven on high, get creative and make a yummy summer pizza!

