

White Pizza with Leeks and Sausage

Pizza is a blank canvas and perfect for introducing people to new ingredients. A classic red sauce and mozzarella is unintimidating and can easily be brightened up by adding roasted or raw vegetables, different kinds of meat, just about anything! Pizza is a great platform to both showcase local ingredients, or use up kitchen scraps and leftovers.

INGREDIENTS:

- 2 Tb butter
- 1 Tb sunflower oil
- Leeks, white part only
- 1 onion, chopped
- 1lb ground meat
- Cheese and fresh herb for topping

1. Preheat oven to 450 degrees.
2. In a frying pan over medium heat, add butter and sunflower oil.
3. When the butter foams, add the leeks and onions, stir.
4. Add the ground meat and cook until meat is done and leeks are tender, about 10-15 minutes.
5. Remove from heat and cool.
6. Stretch the pizza dough into whatever shape you desire and place on cornmeal-dusted baking sheet.
7. Spread the mixture on prepared pizza dough and sprinkle with cheese.
8. Bake in preheated oven for 8-10 minutes or until the crust is golden brown.
9. Garnish with fresh herbs and brush crust with sunflower oil while still hot.