

Mashed Potato Pizza

Stay with me on this one, I promise an amazing pizza feast. This is a great pizza as is, or imagine it with some leftover POT ROAST... Meat and Potatoes meet pizza. Oh man!

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 1 Pizza

Prep time: 20 Minutes Prep

Total time: 1.5 Minute cook time

Ingredients

| <i>Measure</i> | <i>Ingredient</i> | <i>Prep Notes</i> |
|----------------|----------------------------------|-----------------------------|
| 8-10 oz | Pizza Dough | Fresh or Par-Baked, 10" |
| ½ fl oz | Garlic Oil Rub | Oil, Garlic and Fishy Fishy |
| 1 ½ Cup | Mashed Potatoes, Warmed | Choose your favorite recipe |
| ¼ Cup | Cheese, Parmesan, Shredded | or to taste |
| 4 Slices | Bacon, Applewood, Cooked | diced medium or rough chop |
| ½ cup | Cheese, Mozzarella/Cheddar Blend | 50/50 Blend, Shredded |
| 2 Tbsp | Onions, Green, Fresh | Bias (angle cut) ¼" pieces |
| ½ Cup | Potatoes, Shoestring, Canned | as garnish |

Prep Directions:

- See above for all prep directions – under Prep Notes
- For the pizza peel we use a 80/20 blend of flour and GRITS/POLENTA to help keep pizza from sticking and help it slide onto the pizza stone easier. We use about ½ Tbsp per pizza, sprinkled onto the pizza peel.

Cooking Notes:

- Garlic Oil Recipe
 - ¼ Cup Olive Oil
 - 1 Tbsp chopped garlic
 - 1 tsp Fishy Fishy Herb rub
- Mix all together in a small bowl and let sit

Cooking Directions:

- Load your Chimney (100% full) with charcoal Briquettes
- Start the fire under the chimney and allow 80% of charcoal to get to glowing red hot
- CAREFULLY pour charcoal into the back of the Kettle, thru the upside down grate opening and around the back outer edge
- Add about 4-6 large chunks of wood to help build fire temperature
- Add the pizza stone in the front 2/3 of the grate
- Cover with the Kettle Lid and adjust dampener to 100% open
- Preheat your Kettle Pizza to AMBIENT temp of 650-700 degrees on KettlePiiza Temp Gauge
- Adjust kettle lid dampener to hold ambient temps at the range above
- When stone is preheated, we recommend keeping the temperature at the same setting to help ensure consistent temp and easy recovery during cooking
- Building the pizza – this process should take 1-2 minutes max
 - Fast building will ensure the dough doesn't get wet (from toppings) and stick
- Allow the dough to soften at room temp for approx. 1 hour
- Hand stretch the dough to desired thickness and place onto the grits/floured pizza peel
- Spread the oil onto the dough and spread the edges using a spatula or spoon
- Top as follows:
 - Oil
 - Mashed Potatoes
 - Parmesan Cheese
 - Bacon
 - Mozz/Cheddar Blend Cheese
- Load the pizza onto the middle of the pizza stone
- After 30-45 seconds, slide the peel under the pizza and rotate the pizza 90 degrees
- Continue to cook and rotate the pizza to your desired doneness
- Total cooking time should be 4-5 minutes
- Once pizza is done, Remove pizza using the pizza peel
- Slide onto your cutting board and cut into 8-10 slices or into squares
- Garnish with the fresh green onions or shoestring potatoes
- Pizza can be made using defrosted pizza dough, store bought fresh dough, homemade dough and more

Grills / Grill Gear Used:

- Weber Performer Kettle Ace SKU - 8406704
- Pizza Kettle Deluxe Kit Ace SKU - 8013140
- Kingsford Professional Briquettes Ace SKU – 8269094
- Weber Charcoal Starters Ace SKU - 8212250
- Fishy Fishy Rub, 5280 Culinary Ace SKU - 8561938