

Dilled Salmon Pizza



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

1 refrigerated pizza dough crust	sea salt	2t lemon juice
2T olive oil	1/2c sour cream	10oz salmon filet, roasted, coarsely chopped
1 red onion, thinly sliced	1 shallot, minced	4 sun~dried tomatoes, chopped
2 garlic cloves, thinly sliced	1t dried dill	1t dill, for garnish

Preheat oven to 500. Roll crust out into 10" circle. Brush with olive oil, spread out red onion and garlic and sprinkle with salt.

Bake pizza dough until crust is golden, about 6~8 minutes. Remove crust from oven.

While pizza is baking, mix together sour cream, shallot, dill and lemon juice. Spread sauce over baked pizza dough. Top with roasted salmon and chopped sun~dried tomatoes. Garnish with dill, cut into slices and serve.

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Debbie Spangler ~ Certified Personal Chef

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