

Dilled Salmon Pizza



A modified version of Wolfgang Puck's famous Smoked Salmon and Caviar pizza

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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