

# MASHED POTATO PIZZA VS FRIED LEFTOVERS

## MASHED POTATO PIZZA

### PREPARATION

1. Measure each dough ingredient out.
2. Add the dry ingredients (flour, salt, yeast) and butter to the mixer. Mix until the butter is incorporated.
3. Add water and mix on medium-low speed until you have a consistent dough (2-3 minutes)
4. Knead dough gently into a smooth ball. Don't overwork this dough.
5. Let the dough rise at room temperature for one hour.
6. Press out the dough on a floured surface.
7. Fire up Ooni to 700°
8. Partially cook the crust (1-2 minutes) and remove from oven.
9. Add gravy as the sauce.
10. Stack leftover ingredients to your liking (gravy, mashed potatoes, turkey)
11. Top with mozzarella cheese and White Pizza Mojo Seasoning
12. Back on the Ooni for 6-8 minutes, rotating it throughout, until golden brown.
13. Slice into squares and serve.

### INGREDIENTS

- Flour 193 grams
- Salt 4 grams
- Butter 20 grams (fridge temp.)
- Yeast 3 grams
- Water 98 grams
- Cheese 1 cup, or more, if you like more
- Leftovers: Gravy, Mashed Potatoes, Turkey
- White Pizza Mojo Seasoning

### TOOLS

1. Ooni Multi-Fuel Pizza Oven
2. Ooni Pizza Cutter

## FRIED LEFTOVERS

### PREPARATION

1. Mix together mashed potatoes and cheese, then roll into 1 inch balls.
2. Do the same with the leftover green bean casserole and mac and cheese.
3. In 3 separate bowls, prepare flour, egg wash, bread crumbs
4. Add Meat Church Holy Voodoo Seasoning to bread crumbs and stir.
5. Dip in flour, then egg, and finally into bread crumbs. Repeat this process for each ball.
6. Fire up oil to 350°
7. Using fryer, dip in oil and fry until golden brown.
8. Remove from oil, slice in half and enjoy.

### INGREDIENTS

- Flour
- 4 Eggs
- Meat Church Holy Voodoo Seasoning
- 2 cups Panko Bread crumbs
- Leftovers: Gravy, Mashed Potatoes, Turkey, Green Bean Casserole to your liking

### TOOLS

1. Chard 10.5 Qt. Fryer

