

PIZZA

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Rollier's had its best year ever for pizza ovens and Satterfield thinks 2021 will offer more of the same. "People want something on their back deck that's more unique."

New this year is the Burch Barrel, a portable charcoal grill that also can be used as a firepit or smoker. It retails for around \$1,000.

Mike Murphy, a former investment banker who owns Carson Street Deli on the South Side, was ahead of the curve on outdoor pizza. He got his bright yellow Forno Bello pizza oven several years ago, and has become an expert at making thin Neapolitan pies on his Edgewood patio.

He was originally going to build a pizza oven from scratch, but there were zoning issues and "I was too impatient to wait," he says. Backyard Brick Oven came to the rescue with a stainless-steel model that can reach 1,000 degrees and cook a pizza in 60 seconds. It cost around \$2,600.

"It's stunningly well-insulated," Murphy says. "The arch is perfect."

Yet the name of the game when it comes to pizza, he says, isn't the oven. It's the dough. Some recipes can take up to four days to create.

His bible is "The Elements of Pizza" by Ken Forkish (Ten Speed Press, \$30). He also draws inspiration from the thin and crispy free-form pies

served at Figs by Todd English in Boston.

RAW TOMATO SAUCE FOR PIZZA

- 28-ounce can San Marzano tomatoes
- 1 garlic clove, minced
- 1 1/2 tablespoons extra-virgin olive oil
- 1/2 teaspoon sea salt
- 1/4 teaspoon dried oregano
- 1/4 teaspoon red pepper flakes

Throw all ingredients into a blender and pulse for about 20 seconds, until the sauce looks blended. Be careful not to emulsify or puree; you'll squeeze too much water out of the tomato.

Store in a jar for up to 7 days in the fridge until you are ready to make your pizza.

Makes enough sauce for 2 pizzas.

— Mike Murphy, Edgeworth

NEAPOLITAN PIZZA DOUGH

This dough takes about a day and a half from start to finish, but is so worth it. Mike Murphy cooks his Neapolitan-style pizzas at around 810 degrees in his outdoor pizza oven, but you can bake the pies in an oven at 500-550 degrees. Be sure the pizza peel or pan is well-floured, or it will stick.

For a traditional Margherita pizza, top the dough with sauce, fresh mozzarella, a little grated Parmesan and

fresh basil. Murphy tops his "Fenway Red Rox" pies with ground sweet Italian sausage, caramelized onion, roasted red peppers and lemon aioli.

- 1 1/2 cups warm (95 degrees) water
- 2 3/4 teaspoons fine sea salt
- 1/2 teaspoon instant dried yeast
- Scant 4 cups flour, preferably 00, plus more for dusting
- Olive oil, for coating pan

Place warm water in a large bowl. Stir in salt and yeast until dissolved.

Add flour, and then get your hands in there to incorporate the ingredients until no dry flour remains on the bottom of bowl. Let the dough sit on the counter for about 20 minutes, uncovered.

Lightly flour a work surface, then turn the dough out onto it. Knead the dough for 2-3 minutes, making sure all the dry stuff is integrated. Reach under the dough and squish it to make sure the yeast is well distributed. The dough should be smooth.

Coat a large bowl lightly with olive oil. Put dough in bowl and cover lightly with plastic wrap. Let the dough sit in the bowl on the counter at room temperature for 4 hours.

After 4 hours, shape the dough into a round on a well-floured work surface, and divide it into 2 dough balls.

Start pulling the dough into thirds, and pull each part up and over the dough ball. When it

feels stiff, flip the ball over onto its seams and place on an unfloured part of the work surface. Pull the dough firmly toward you, sealing the bottom of the dough ball.

Place balls on a floured tray, and dust the top with a little flour. Cover with plastic wrap and allow to sit for another 4 hours at room temperature.

Stick the tray in a fridge and allow it to proof for anywhere from 24 to 48 hours. When you're ready to make pizza, remove the dough from the

fridge and allow it to come to room temperature for about 90 minutes before you shape it.

To make pizza, place each dough ball on a heavily floured surface and use your fingers to stretch it, then your hands to shape it into rounds or squares. Top with sauce and other ingredients, and bake.

— Mike Murphy, Edgeworth

LEMON AIOLI

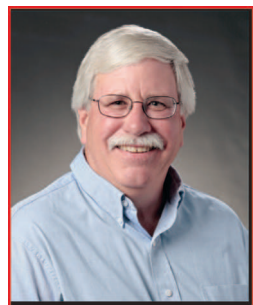
- 1/2 cup mayonnaise

- 1 lemon, zested and juiced
- 1 tablespoon finely chopped chives
- 1 clove garlic, minced
- 1/4 teaspoon dry mustard
- Salt and ground black pepper.

Add mayo, lemon juice, lemon zest, chives, garlic and mustard to a medium bowl, whisking to combine.

Season to taste with salt and pepper. Store aioli in fridge for up to 2 weeks.

— Mike Murphy, Edgeworth



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MONDAYS
Survivor's Group
12 -1:00 pm
Baker Presbyterian Church
1995 4th St.
(4th & Court, Side Door)

TUESDAYS
K.I.S.S.
(Keep it Simple Sister)
12 - 1:00 pm
1645 Eldon St. Eldon Court
Apts Community Room

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12:05 pm
Baker Presbyterian Church
1995 4th St.
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THURSDAYS
Survivor's Group
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Baker Presbyterian Church
1995 4th St.
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Thursday's 7pm
595 E Monroe Street
Huntington, OR

FRIDAYS
Been There Done That
(Grapevine Meeting)
5:30 -6:30 pm 2970 Walnut
(Corner of "D" & Grove St.)
Grove Apts. Community Rm

A.A. Book Study
6:00 - 7:00 pm

SATURDAYS
As Bill Sees It Group
10:00 am 2970 Walnut
(Corner of "D" & Grove St.)
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Questions call AA Hotline:
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114 Self-Help Group Meetings

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neo-na.org

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