



Happy Memories: [Reunions](#)

Chili Crisp Double Potato Focaccia

Soft textured potato flatbread topped flavored with crisp spicy garlic and potato slices

- 1/2 cup plain warm smooth mashed potatoes
- 1 (1/4 oz.) package premium active dry yeast
- 1 teaspoon sugar
- 2 Tablespoons dried minced onions
- 1 teaspoon garlic powder
- 1 teaspoon dried basil
- 1 Tablespoon olive oil
- 3/4 cup warm water or potato water, 120 to 130 degrees F.
- 2 to 2-1/4 cups bread flour, divided
- 1 teaspoon fine sea salt
- 2-1/2 Tablespoons olive oil, divided
- 3 Tablespoons chili crisp or hot chili oil with garlic

Cheese & Potato Topping

- 7 ounces small yellow or gold potatoes, peeled; cut 1/4 inch thick slices or half slices
- 1-1/2 ounces grated Parmesan cheese

1 ounce fine chopped Monterey Jack Pepper cheese
1 teaspoon dried basil
sea salt; ground black pepper to taste
Garnish: chopped cilantro or Thai basil as desired
Serve garnished with drizzles of sour cream if desired

Mix Bread Dough: Place warm mashed potatoes in mixing bowl; add dry yeast, sugar, minced onion, garlic powder, basil, and oil; pour in 3/4 cup 120 to 130 degrees F warm water; Beat for about 2 minutes; add 1/2 cup flour, beat for 4 minutes longer. Slowly add 1-1/2 cups flour and salt. Mix on medium speed for about 3 minutes to combine. Change attachment to hook mixer, knead medium speed 5 minutes; adding additional flour as needed until a lightly sticky dough forms and pulls away from the bowl.

1st Rising: With floured hands, transfer dough to oiled bowl; turn dough to coat both sides with oil; cover with plastic wrap. Let rise in a warm place until double about 45 to 60 minutes or doubled.

2nd Rising: Grease 9x13-inch baking pan with 1-1/2 Tablespoons olive oil. Turn dough into prepared pan, pressing dough evenly with floured hands to pan edges; If dough springs back, cover; let rest about 5 minutes; spread dough to the pan corners. Spread the crisp garlic oil lightly over the dough. cover; let rise covered in warm place for 45 to 60 minutes or doubled in size.
Preheat oven to 425 degrees F.

Add Topping: After the second raising, with your fingers, poke holes into the dough like dimples.
Arrange potatoes in a single layer over top of bread. Sprinkle with cheeses combined with basil. Season with salt and ground black pepper to taste.

Bake Bread: In preheated 425-degree F. oven for 20 to 23 minutes or golden brown. Loosen sides of bread. Cool on rack.

To Serve: Remove bread from pan; with a sharp knife, cut into serving slices.
If desired, lightly sprinkle with fresh basil leaves and some drizzles of sour cream if desired. Yield: about 24 slices

About the Recipe: Golden mashed potatoes make the focaccia bread soft and moist, like fresh country bread. Spicy chili crisp oil adds toasted garlic and hot chili flavor to the cooked potato slices. nestled in a crunchy cheese topping. A few basil leaves and some drizzles of sour cream makes it extra special.

Directions for Making Mashed Potatoes:

I usually make about 8 ounces of potatoes, which will yield about 1 cup mashed potatoes. Boil peeled, quartered potatoes for 20 minutes or tender; mash until very smooth. Place 1/2 cup mashed potatoes aside for another use. Place the remaining 1/2

cup mashed potatoes into mixing bowl. If desired, prepare your washed and pricked potatoes in the microwave in a microwave safe dish at high power until tender. When cool enough to handle, peel potatoes.