



What the Focaccia?!

From: Jeff Spurgess

Prep Time: 30 min

Serves: 20+

Cook Time: 1.5 hours

Instructions

- 1) Preheat oven to 450 and roast Roma tomatoes and garlic.
- 2) In a huge pot, crushed tomatoes, diced onion, spinach stems, bay leaf, oregano, basil, fennel seeds, smoked paprika, dried chili peppers, Jalapeno peppers, sundried tomato, black pepper, salt...cook while Romas and garlic are roasting (30-40 min).
- 3) While the base is cooking, chop mushrooms, green bell peppers, mild peppers, spinach and black olives and stage them.
- 4) Remove bay leaf, add roasted garlic, Roma tomatoes, honey and tomato paste to base pot and blend with an immersion blender.
- 5) Place staged items on a cookie tray and bake at the same 450 for 20 minutes. Remove and keep items separate.

Assembly:

- 1) Put soup broth (sauce) in a soup mug.
- 2) Cover broth with mozzarella cheese of choice and hit it with a flame to help melt and brown cheese.
- 3) Add toppings of choice on top of the cheese.
- 4) Throw a piece of sour dough bread on the side and serve.

Notes

Recommend serving with sour dough bread.

Ingredients

- Crushed tomatoes—3 large cans
- Tomato paste—1 large can
- Onion—1 large diced
- Garlic—4 full heads
- Roma tomatoes—4 lbs
- Sundried tomato—4 oz chopped
- Oregano—dried 4 teaspoons
- Basil—dried 4 teaspoons
- Fennel seeds—dried/crushed 2 teaspoons
- Smoked paprika—2 teaspoons
- Dried chili peppers—6 chopped
- Jalapeno peppers—4 large diced with seeds
- Black pepper—2 teaspoon
- Salt—3 teaspoons
- Bay leaf—3 large

Toppers:

- Mozzarella cheese of choice (regular or vegan)
- Mushrooms—2 large cans
- Green peppers—2 large chopped
- Black olives—2 cans sliced
- Spinach—1 large bunch
- Mild banana peppers—chopped
- Onions—1 medium chopped

