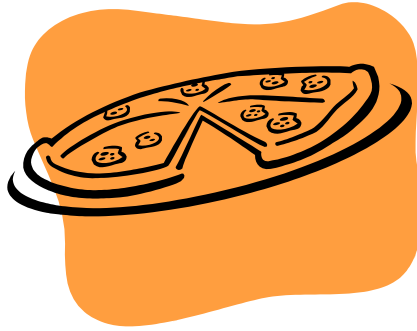


## Carrot-Pecan Pizza

1-1½ cups shredded carrots  
½ cup shredded Colby cheese (or mozzarella)  
¾ -1 cup chopped pecans, toasted  
½ cup freshly shredded parmesan cheese  
cloves garlic, minced (powdered is no substitute in this case)  
olive oil  
10-inch pizza crust, unbaked, on a pizza pan or pizza stone



Preheat oven to 500° (or as high as it will go). In a saute pan, heat about ¼ cup olive oil (enough to lightly cover the surface of the crust) over medium-high heat. Add the garlic and carrots and sauté until the carrots are crisp-tender. Spread the carrot mixture onto the unbaked pizza crust. Sprinkle the chopped pecans evenly on top. Lightly top with cheese, just enough to melt together and act as a separate, but equal topping. More parmesan than colby provides an interesting texture and flavor when baked. Rather than spreading out in a greasy abundance, it provides a crisp, salty texture when baked at the high temperature. Put the pizza in the hot oven and lower the temperature to 475°. Bake approximately 10 minutes, until the crust is browned and the toppings are crisp and melted. If your crust isn't overly thick and you didn't over-top your pizza, this should occur at approximately the same time.

Comments: This is another of Jenny's inventions. Keep your eyes open for her forthcoming cookbook, *The Wife Cooks*. It may be 10 or 15 years before she gets enough original recipes, but you'll want to order your copy now. This was absolutely the best pizza either of us have ever had. The limited cheese application is more like the original continental pizza, less like the over-cheesed American style. The sweet toastiness of the pecans was complimented by the light sweetness of the carrots. The tender shredded carrots also contributed to the texture, though they didn't melt like the shredded cheese. For those who haven't tried olive oil and garlic (called a white sauce), you're in for a treat.