

## Steak & Potato Pizza – Comfort du Jour

My goal with this pizza was to recreate the experience of dining at a classic steakhouse, but without the heavy, overstuffed feeling that always seems to follow a glorious meal of steak and potatoes. I knew that balsamic roasted onions belonged on this meat and potato pie, and definitely a touch of bleu cheese. I found a few things in the door of the fridge and whipped up an easy steak sauce that was tangy, spicy and just slightly sweet.

Every bite reminded me of a real steakhouse dinner. Except, of course, for the belly bloat and the outrageous steakhouse price.

### INGREDIENTS

- 1 ball [sourdough pizza dough](#)
- 3 Tbsp. homemade steak house (recipe below, or use your favorite)
- 1 cup shredded mozzarella
- 1/2 lb. thinly shaved steak\* (see notes below)
- 1 large, unpeeled Yukon gold potato, boiled just until tender and sliced thin
- 1 medium sweet onion, roasted and drizzled with balsamic vinegar
- 2 oz. (about 1/4 cup) bleu cheese crumbles

### STEAK SAUCE

- 2 Tbsp. ketchup
- 1 Tbsp. Worcestershire sauce
- 1 Tbsp. dark balsamic vinegar
- 1 Tbsp. tomato paste
- 1 tsp. hot sauce (any kind you like)
- 1/2 tsp. prepared horseradish
- 1/2 tsp. Dijon mustard
- 1/4 tsp. garlic powder
- 1/4 tsp. onion powder
- Salt and pepper to taste
- Thin with a little water if needed

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### \*NOTES

The shaved steak is a fresh meat product, and it is perfect for this pizza as well as Philly cheesesteaks. If you cannot find it, feel free to substitute very thin slices of steak you grill at home.

As with any of my thin crust pizzas, I bake at a very high temperature (550° F) on a pre-heated pizza steel. If you do not have a steel, use a pizza stone at the highest temperature recommended for your stone.

### INSTRUCTIONS

Prepare the onion by slicing it into thin rounds. Arrange the slices on a parchment-lined baking sheet and drizzle them with olive oil. Roast at 350° F for about 30 minutes, or until onions have softened and the rings separate easily. Drizzle with about 1 tablespoon balsamic vinegar, toss to coat them evenly and roast another 10 minutes, taking care not to burn the onions. Set them aside to cool.

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Meanwhile, boil the Yukon gold potato until it can be pierced with the tip of a knife, but not to the point of being too soft. Let the potato cool completely, then cut it into slices about 1/4" thin.

Sear shaved steak in a small amount of olive oil just until lightly browned. Shred steak into smaller, bite sized pieces and season with salt and pepper. Set aside until ready to make the pizza.

Shape pizza dough into a 14" round and transfer to a floured and cornmeal-dusted pizza peel. Season the dough with salt and pepper, then swirl on about 1/4 cup of the steak sauce. Scatter mozzarella all over the sauce. Arrange the shredded steak over the cheese, followed by the potato slices and the balsamic onions. Place dots of bleu cheese crumbles over the top of the pizza.

Slide the pizza into a very hot (550° F) oven, preferably onto a pizza steel or stone. Bake for 6 to 7 minutes, until cheese is bubbly and crust is blistered and golden brown.