

A recipe from

DAD'S COOKBOOK



Rating:



Caramelized Onion Focaccia

Very Much Like Emeril Lagasse's Fine, but Misspelled, Version

Emeril is a surpassingly fine chef. He's surpassed just about everybody with this tasty, easy bread. If only he could learn to spell "focaccia" ...

*2 Tbsp light olive oil
2 cup chopped yellow onion
kosher salt and ground black pepper
1 packet (1/4 oz) active dry yeast
1 tsp sugar
1 Tbsp minced garlic (or 1 tsp powder)*

*7 Tbsp olive oil
1 cup water at 110° F
1 tsp fine salt
3½ cup all-purpose flour
cracked or coarse-ground black pepper*

Heat oil in a large skillet over medium heat. When oil is hot, add onions. Season with salt and pepper, and cook with stirring until onions caramelize, about 15 minutes or so. Don't let them scorch! (Use the burner knob.) Remove from heat and let cool completely.

Using an electric stand mixer with a dough hook, whisk yeast, sugar, garlic, 2 Tbsp olive oil, water and onions. Add fine salt and flour. Mix on low until dough comes together, then increase speed to medium (or medium-high) and knead the dough until it comes away from the bowl wall and crawls up the hook. Grease a mixing bowl with 1 tsp oil, then transfer dough to bowl; turn to coat. Cover with plastic wrap and let rise in a warm place until doubled in size (1.5 hours).

Grease a half baking sheet with 2 tsp oil, then place dough on the sheet. Punch the dough down and shape into the pan. Brush with remaining olive oil and sprinkle with salt and pepper. Cover pan and let dough rest for an hour. Heat oven to 350° F. Bake bread for 30-35 minutes, or until golden-brown and delish.

Yield: Eight to ten servings

Preparation time: 15 minutes

Inactive preparation time: 2 hours 30 minutes

Cooking time: 35 minutes

