



FOCACCIA OWNER'S MANUAL



“foh-KAH-cha”=
Italian Flat Bread

Great Harvest Focaccia bread inspires even the novice cook to great heights. You'll be surprised at what you can do with Focaccia! Go gourmet, or make it easy—it's up to you!

HOMEMADE BREAD DIPPING/GRILLING OIL

*Great for bread grilling & dipping
all summer long!*

1/2 c. Pino's Press olive oil
(available at Great Harvest in 3 flavors:
**Tuscan Herb, Garlic Gusto, and
Rosamarino Rustico**)

1/4 c. balsamic vinegar



Optional add:
1/4 c. fresh-grated parmesan
1-2 garlic cloves, minced

Shake well—enjoy!



DIP, DIP, DIP!

Slice focaccia into small wedges or strips, pile in a basket, and set on the table next to a bowl of herbed olive oil (try marinara sauce too!).

To warm your focaccia, put in 350° oven for 5-6 min. (or pop on grill! - see back)



TOSS THE BOX OF CRACKERS!

Instead, serve assorted cheeses (such as a soft brie, or herbed cheese spread) with small focaccia wedges....Mmmm!



FREEZE ME!

Keep a focaccia in your freezer. The next time the kids are begging for Domino's, just pull it out.....it thaws in 10 minutes; set oven to 500°; add your toppings, bake 5-7 min —voila! (You'll beat the pizza guy every time!)



AN ARRAY OF APPETIZERS

Perfect to take to Wolftrap, barbecues, parties, and reunions!

Cut your choice of flavorful Focaccia into triangles and top with a variety of yummy foods:

- Cream cheese and cucumber
- Sliced tomato/mushroom, with herbed cheese spread
- Brie and arugula
- Tuna and mayo
- Broccoli with cheddar cheese spread
- Goat cheese and bacon

FROM FOCACCIA TO A PIZZA.....

An All-American favorite with endless possibilities!

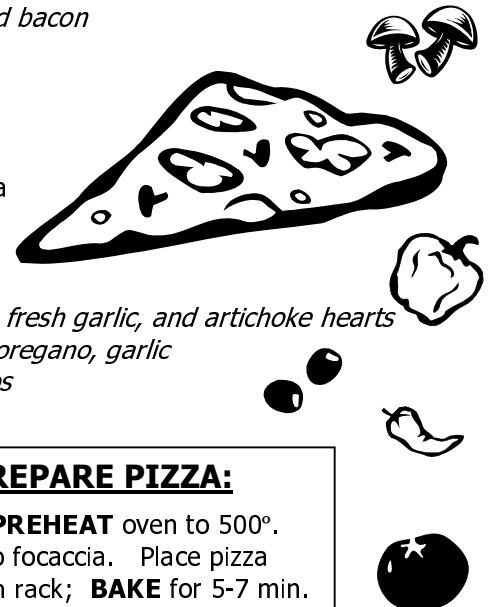
The only thing simpler and faster is the cleanup.

Start with a Great Harvest Focaccia—if desired, lightly spread with marinara sauce, pesto, or herbed olive oil... Then go wild! Some ideas:

- ✓ Green/red/yellow peppers with crushed garlic, shredded mozzarella
- ✓ Portobello mushrooms, gorgonzola cheese, artichoke hearts
- ✓ Pesto sauce, mozzarella (or asiago), onion, mushrooms; add spinach, fresh garlic, and artichoke hearts
- ✓ Fresh tomatoes, asiago cheese (or mozzarella, or feta), fresh basil & oregano, garlic
- ✓ Mild salsa, black beans, sharp cheddar, diced green chiles or jalapenos
- ✓ Cooked sausage, spinach, Monterey jack cheese
- ✓Make up your own!

SANDWICHES!

Perfect for a crowd, or just for yourself—simply slice straight through the middle! For a start, try Melinda's Ultimate Tomato Sandwich: Grilled focaccia with herbed cheese spread & fresh summer tomatoes!



TO PREPARE PIZZA:

In the oven: **PREHEAT** oven to 500°. Add toppings to focaccia. Place pizza directly on oven rack; **BAKE** for 5-7 min. or until golden.
On the grill: see back side of this sheet!



GRILLED FOCACCIA'S!

Your grill can become your "summer oven" and these tasty — yet easy — Grilled Focaccia recipes are ideal for casual summer entertaining. Let your GREAT HARVEST Focaccia become a palette for a bounty of fresh summer ingredients!

THE BASIC STEPS

BRUSH the top of your **GREAT HARVEST focaccia** with **2 tsp** of **olive oil**, and place, oiled side down, on the **grill** rack over **medium-high heat** (350-400°).

GRILL, without grill lid, 2-3 minutes or until light grill marks appear.

BRUSH the ungrilled side with **2 tsp** of **olive oil**, and turn over. Before grilling.....**TOP** with your desired toppings (see recipes). Finish grilling using recipe instructions.

OPTIONAL: if further cheese melting is desired, stick focaccia under oven **broiler** for a minute or so after grilling. Watch carefully.



ENJOY!

SUMMER GRILLING & SALADS

TONIGHT'S EASY SUPPER:

- ✓ A garden **salad** topped with favorites from the grill: chicken, shrimp, veggies....
- ✓ Serve with a wedge of warm **Great Harvest focaccia** (plain—or add pizza toppings!)
- ✓ Finish with **Great Harvest Double Choc Chip cookies** and a fresh, juicy peach (heck, or a big bowl of ice cream!)



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RECIPES

(see "Basic Steps", then follow instructions below)

(to bake in oven, see other side)

FOCACCIA WITH PIZZA TOPPINGS

Olive Oil

Your Favorite Pizza Toppings (marinara sauce, pepperoni, mushrooms, bell pepper, onion, etc)

Salt & Pepper to taste

2 cups (8 oz.) Mozzarella Cheese (grated)

BRUSH bottom surface of focaccia with olive oil. **TOP** like pizza. **GRILL** for 3-4 minutes, until slightly crisp.

BBQ CHICKEN TOPPING

1 chicken breast, cooked, sliced into 1/2" cubes

1 c. chopped red onion

1/2 c. your favorite BBQ sauce (split)

1 jar artichoke hearts

Red & green pepper slices

1 c. cheese, shredded (mix any two favorites: fontina, mozzarella, parmesan, cheddar, asiago)

SPREAD 1/4 cup of the BBQ sauce over top of focaccia.

MIX chicken & onion with rest of BBQ sauce; spread mixture evenly over focaccia. Arrange pepper slices and artichoke hearts on top. Top with cheese.

GRILL, covered with grill lid, over **medium high heat** (350-400°) for 3-4 minutes, until slightly crisp.

TRIPLE CHEESE FOCACCIA

6 Tbs. Pesto Sauce

1 c. (4 oz.) Fontina Cheese (grated)

4-5 Plum Tomatoes (seeded & thinly sliced)

2 Tsp. Dried Oregano (crumbled)

1/2 c. (2 oz.) Mozzarella Cheese (grated)

1/4 c. Parmesan Cheese (grated)

Fresh Basil Leaves

SPREAD focaccia evenly with pesto sauce; sprinkle evenly with Fontina cheese. Arrange tomato slices.

Season with pepper. Sprinkle oregano, mozzarella and parmesan cheese. **GRILL**, covered with grill lid, over

medium high heat (350-400°) for 3-4 minutes or until slightly crisp. Garnish with basil.

