

Perk Up Your Potluck with Apple Cheddar Pizza

(NAPSA)—Potluck parties are making a comeback as an ideal solution for people who don't have time to plan or make an elaborate meal, but still want to entertain. For this type of gathering, quick and convenient foods that can feed a crowd are key. For a dish in demand, try serving a traditional crowd pleaser with a modern make-over.

With melted cheese, savory toppings and delicious crust, party goers can't resist pizza and they won't be able to resist the stylish spin to this finger food favorite: Apple Cheddar Pizza. Perfect for your next potluck, this recipe from caterer Kathy Cary of La Pêche Catering in Louisville, Ky, features the taste of real butter and substitutes traditional toppings for sweet apples, almonds and raisins.

"Sautéing the apples and raisins in butter naturally enhances the sweet flavors in this dish, while adding the tangy Cheddar creates a nice savory balance," says Cary, who's been serving big crowds as a chef and caterer for 30 years.

Dairy Management Inc. on behalf of the American Butter Institute partnered with Cary to create the Apple Cheddar Pizza recipe, a versatile dish that can be served year-round as a snack, appetizer or dessert at potlucks.

"In my experience with serving large groups of people, I've learned that they appreciate food that is easy to eat and not very messy," Cary says. "This recipe is perfect for casual gatherings like potlucks because it can be served quickly and eaten as grab-and-go slices."

For delicious variations to the



Apple Cheddar Pizza, try some of these simple serving suggestions:

- **Tasty Topping**—Add more sweet to your treat! Top the pizza with a scoop of vanilla ice cream or yogurt.

- **Lip-Smacking Leftovers**—Guests gone? Wrap up leftover pizza slices and enjoy as a breakfast treat.

- **Go Nuts**—For a subtle spin, substitute cashews and walnuts for almonds.

- **Spice it Up**—Give your pizza extra zing by sprinkling cinnamon or nutmeg on top.

- **A-peel-ing Shortcut**—In a cooking crunch? Make this simple recipe even easier by skipping a step—leave the skin on the apples.

- **Berry Bonus**—While apples are easy to get year-round, you can also experiment with other seasonal fruits—try strawberries or blueberries. Or, top with dried cranberries or cherries instead of raisins.

Looking for more mouthwatering butter recipes that can feed a crowd? Visit butterisbest.com for a variety of recipes that feature the flavor of all natural butter.

APPLE CHEDDAR PIZZA

Chef Kathy Cary

La Pêche

Louisville, Ky.

Makes: 8 slices

Prep time: 25 minutes

Cook time: 12-15 minutes

Ingredients:

1 package of refrigerated ready-made pizza dough

Filling:

2 Granny Smith apples, peeled, coarsely chopped
4 tablespoons (2 ounces) butter

½ lemon, juiced

2 tablespoons raisins

2 tablespoons sugar

2 tablespoons slivered almonds

1 cup (8 ounces) Sharp Cheddar cheese, grated, ½ cup will be used in the pizza filling and ½ cup will be sprinkled on top of the pizza

Preheat oven to 425 degrees Fahrenheit.

Sauté two coarsely chopped Granny Smith apples in butter until softened. Add lemon juice, raisins and sugar.

Transfer to a mixing bowl, leaving as much butter as possible in the sauté pan. Add almond slivers to sauté pan, slightly toast. Mix with apple mixture. Cool. Add ½ cup of Cheddar cheese.

Roll ready-made pizza dough into 12-inch thin circle on floured work space. Place filling in center of the pizza crust, not to cover completely. Sprinkle with ½ cup of Cheddar cheese.

Bake on parchment paper for 12-15 minutes.