

Caramelized Onion Focaccia

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1 (¼ ounce) package active dry yeast
1 ½ cup warm water (105° to 115°F)
¼ tsp. sugar
½ tsp. coarse salt
3 ¼ to 3 ¾ cups bread flour or all purpose

1 tsp. finely chopped garlic
½ tsp. coarsely ground pepper
Fresh rosemary, cut into sprigs
Coarse salt
1 Tbs. olive or vegetable oil

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1 cup (1 medium) thinly sliced red onion

In large bowl dissolve yeast in warm water; stir in sugar. Let stand 5 minutes. Stir in 1 tsp. salt and 1 Tbs. oil. Stir in 2 cups flour; beat until smooth. Stir in enough remaining flour to make dough easy to handle. Turn dough onto lightly floured surface; knead until smooth and elastic (about 5 minutes). Place in greased bowl; turn greased side up. Cover; let rise in warm place until double in size (about 1 hour). Punch down dough; let stand 15 minutes (dough will be soft). In 10-inch skillet cook oil until sizzling; stir in onion, garlic and pepper. Cook over medium heat, stirring occasionally, until onion is lightly caramelized and soft (10-15 minutes). Shape dough into ball; place on greased cooking sheet. Press into 10-inch circle; with lightly floured thumb make indentations in dough every 2 inches. Lay caramelized onions over dough; sprinkle with sprigs of rosemary and coarse salt. Cover; let rise until double in size (30 minutes). Heat over to 375°F. Bake for 30 to 35 minutes or until golden brown. Remove from cookie sheet; cool on wire rack. **YIELD:** 1 loaf (12 servings)