

# Crazy Loaded Pizza Bites

Recipe By Chanie Nayman



Cooking and Prep:   
1.5 h

Serves:  12

Contains:    

Preference: Dairy

Difficulty: Medium

Occasion: Chanukah

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

Salads with beautiful colors do a lot for a party table but the real crowd-pleaser on the table will be these guys! Save room!

## Ingredients (12)

### Onion Rings

- 1 cup milk
- 1 teaspoon vinegar
- 2 large onions, sliced about 1/2 inch (1 centimeter) thick
- 1 cup flour
- 1 teaspoon cayenne pepper or chili powder

- 1 teaspoon garlic
- 1 tablespoon salt
- vegetable, peanut, or canola oil, for frying

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## Pizza

- 1 (24-pack) package mini frozen pizza crusts (I used Mechy's)
  - Tuscanini Marinara Sauce**, for spreading
  - shredded cheese, for sprinkling
  - Gefen Sliced Olives** or other toppings of your choice
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## Start Cooking

### Onion Rings

1. Combine the milk and vinegar in a bowl and let sit for about 10 minutes until it begins to curdle. (Alternatively, you can use buttermilk.) Let the sliced onions sit in this mixture for about one hour or up to one day, refrigerated.
2. Heat oil in a heavy-bottomed saucepan with sides at least three inches (seven and a half centimeters) high.
3. Combine flour and seasonings in a shallow bowl. Remove onions from the milk and shake off the excess liquid. Toss in small batches in the flour mixture.
4. Being careful not to overcrowd the pan, fry the onions in hot oil for about two minutes. Remove with a slotted spoon and cool on a cooling rack.

#### Tip:

For a shortcut, use B'gan battered onion rings instead of making your own. Just place a frozen onion ring onto a mini pizza crust and proceed as directed below.

### To Assemble Pizza

1. Preheat oven to 400 degrees Fahrenheit (200 degrees Celsius).
- 2.

Place a mini pizza crust on a work surface. Top with a cooled onion ring. Arrange sauce, cheese, and topping on top.

3. Bake for approximately 10 minutes, or until cheese starts to bubble and turns golden brown.

### **Credits**

Photography: Hudi Greenberger

Food Styling: Janine Kalesis