

Pizza, Per Favore! Family Pizza Night Done Right!

Family Features

Forget about delivery pizza — make your own fresh and flavorful creations for a fantastic family pizza night sure to bring everyone together at the table.

These recipes use ingredients that let you put your own tasty and creative spin on classic favorites — fresh herbs; a blend of rich Italian cheeses; and high-quality, flavorful Johnsonville Italian sausage, available in mild, sweet or hot varieties.

Whether it's putting a twist on the classic "Pizza Margherita," spicing things up with "Sausage Diavolo Pizza," or serving a "Morning Terrace Pizza" for dinner, pizza night just got a whole lot tastier.

For more ways to do pizza night right, visit www.johnsonville.com.

CLASSIC PIZZA MARGHERITA

SERVES 4 TO 6

- 1 package refrigerated pizza dough
- 1/4 cup extra virgin olive oil, divided
- 1 package Johnsonville Mild Italian Sausage
- 1/2 medium red onion, minced
- 1 tablespoon parsley, minced
- 1 tablespoon garlic, minced
- 1 tablespoon oregano
- 8 Roma tomatoes, sliced (divided — save 10 slices for the top)
- 10 fresh basil leaves (divided)
- 2 cups mozzarella cheese, shredded
- 1 cup fontina cheese, shredded
- Pepper and sea salt
- 1/2 cup fresh Parmesan cheese, grated

Position oven rack on lowest shelf and preheat to 425°F. Lightly oil a pizza pan. Roll out dough as thin as possible. Let rest 10 minutes.

In small skillet, heat 1 tablespoon oil over medium-high, add sausage and cook until browned. Remove from skillet, cool slightly and coin slice. In the same pan, sauté onion and parsley to golden, then stir in garlic and oregano for a few seconds. Add tomatoes to pan, crushing them as they are mixed (do not substitute crushed tomatoes). Boil, stirring 5 minutes or until thick. Spread sauce over crust,



Classic Pizza Margherita



Morning Terrace Pizza

sprinkle with half the basil, mozzarella, fontina, sausage, remaining slices of tomatoes and finally remaining olive oil. Finish with generous pepper and a little sea salt. Bake for 10 minutes.

Using a spatula and an oven mitt, slip pizza off pan directly onto oven rack, bake for two minutes. Slip pizza back onto pan, remove from oven. Sprinkle with Parmesan cheese and remaining fresh basil. Cut and enjoy.

MORNING TERRACE PIZZA

SERVES 4

- 1 10- to 12-inch baguette, cut in two and sliced open, inside dough removed
- 1 package Johnsonville Mild Italian Sausage
- 1 1/2 cups fontina, mozzarella or Monterey Jack cheese, shredded
- Dried red pepper flakes
- 3 Roma tomatoes, diced
- 4 whole eggs
- Pepper, to taste
- 1/3 cup Parmesan cheese, grated



Sausage Diavolo Pizza

- 2 tablespoons fresh chives, chopped

Position oven rack in center of oven and preheat oven to 400°F.

Cut baguette in half and then slice it open to create four equal open-faced pieces. Remove the doughy center, leaving a half-inch border close to the edge.

In large skillet, sauté sausage until browned. Remove from heat, thinly coin slice and set aside.

Top baguettes evenly with 3/4 of shredded cheese. Shake on red pepper flakes to taste. Place sausage pieces evenly on top around the edges. Add the rest of the cheese and the diced tomatoes. Bake for 5 to 8 minutes and remove from oven.

Using the back of a spoon, lightly make 4 indentations in the center of the baguettes, not too close to the crust, pushing some of the ingredients to the sides. Carefully crack an egg into each depression. Grind pepper

on each egg, and top with Parmesan cheese.

Return to oven for 5 to 7 minutes, until egg whites are set, but yolk is still soft. Remove, sprinkle with fresh chives, cut and enjoy.

SAUSAGE DIAVOLO PIZZA

SERVES 4 TO 6

- 1 refrigerated pizza dough crust, rolled out thin
- 1 tablespoon extra virgin olive oil
- 1 package Johnsonville Hot Italian Sausage Links
- 3/4 teaspoon dried red pepper flakes
- 5 cloves fresh garlic, peeled and minced
- 3/4 cup onion, chopped
- 12 cherry tomatoes, halved
- 1 can crushed tomatoes (14 ounces)
- 1 1/2 cups dry white wine
- 1/2 teaspoon oregano, dried
- Sea salt and pepper
- 3 tablespoons Italian parsley, chopped
- 1 cup Italian blend cheese, grated
- 1 cup Parmesan cheese, grated
- 1 long, sweet red pepper, cut into rings
- Other fresh herbs such as basil (optional)

Position oven rack to center and preheat to 450°F. Lightly oil a pizza pan and roll out crust, thin.

In large skillet, heat oil and sauté sausage and red pepper flakes until browned. Remove from heat, drain fat, cool slightly and chop, roughly.

Add garlic and onion to skillet and cook about five minutes until onion is soft.

Add cherry tomatoes, canned tomatoes, wine and oregano. Season with salt and pepper to taste. Let simmer about 20 minutes, stirring when necessary, until cherry tomatoes are soft and sauce thickens.

Add parsley and sausage back into skillet. Remove from heat.

Top pizza crust with sausage mixture, grated cheeses and red pepper rings. Bake 8 to 10 minutes.

Remove from oven, sprinkle with fresh herbs, cut and enjoy.

NOTE: Sausage should always be prepared to reach an internal temperature of 160°F.

Military

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"I'm not sure what the effect of that talk was, but two of those players — my son, Alex Toupal, and Adam Ernesti — joined the National Guard and deployed with (Yankton-based) Charlie Battery to Kuwait."

The impact of that day's terrorist attacks still wasn't finished for Toupal.

"I was interviewing two Vermillion kids, Ryan Annis and Matt Smidt, the evening of 9/11," he said. "Even with all that happened that day, they joined the Guard and served with Charlie Battery (in Iraq) in 2005."

Toupal served as a role model, serving in Iraq from 2003-04 with the 730th Medical Company of Vermillion. A decade after 9/11, he now serves as commander of the recruitment sustainment program with the South Dakota National Guard.

While the National Guard receives much of the local headlines, Toupal also credits the work of the full-time military and reserves serving around the world.

"Recruiting is still as strong as ever," he said. "The focus of these young people is absolutely incredible. They are joining with the likelihood of deployment, and yet they still raise their hands (to take the oath)."

CPT. CATHY MITCHEL

The Yankton and Vermillion men weren't the only ones inspired to join the military because of 9/11.

Capt. Cathy Mitchel had graduated from the University of South Dakota in May 2001 with an education major. On 9/11, she was visiting her grandparents in Spokane, Wash., before starting a year's work as a nanny in New York City to save up some money.

"We were sleeping when my mom called with the news (of the attacks). We turned on the set, and I watched TV the next three days non-stop," she said. "The first day was such shock and horror. With my family's military background (her father served in the Gulf War), I knew that we needed to do something (as a nation). For myself, I thought 'I've got to join the military.' Once I made the decision, I knew I would never quit."

Mitchel joined the National Guard shortly after the 9/11 attacks. She initially served in North Dakota and Idaho before joining the 109th Area Support and Medical Battalion of Vermillion in 2004. She just missed the Vermillion unit's deployment to Iraq, but she and a 109th friend joined with her brother in the North Dakota National Guard for a year-long deployment to Kosovo.

Besides launching a new era of

terror, 9/11 also brought a growing realization of the need to know about Islam and the Middle East, Mitchel said.

She and her mother toured the Holy Land in 2008, led by the Rev. Nabil Nour, a Lutheran pastor from Armour. Mitchel found the tour, with his instruction on the Middle East's religion and culture, also prepared her as a soldier.

"Pastor Nour is a Palestinian Christian, and I learned so much from him," she said. "He also provided instruction for our troops (about the Middle East). It was good exposure for the full-time military."

As the 10th anniversary of 9/11 approaches, Mitchel hopes that the public remembers the attacks far beyond Sunday.

"When you're a soldier, you realize what you've signed up for. You're willing to give up your life," she said. "We need to honor those who have fought, not just on the anniversaries but during the rest of the year."

The May killing of 9/11 mastermind Osama bin Laden marked an important turning point, but the work continues, Mitchel said.

"I knew (his death) was coming, and 10 years later, it finally did," she said. "I'm glad that part is over, but it doesn't close everything. We still have a mission to do."

Mitchel will observe Sunday's anniversary with one thought. "You can't live in fear — you just have to live," she said.

LT. GOV. MATT MICHELS

For Lt. Gov. Matt Michels of Yankton, the 9/11 attacks provided a flashback to his own military service in the Philippines during the 1980s.

A private attorney at the time, Michels was heading into a meeting at the Human Services Center (HSC) in Yankton when the 9/11 attacks commenced. An HSC employee pointed out a television screen showing the Twin Towers engulfed in flames, which immediately raised questions in Michels' mind.

"After more information came out later in the week, I reflected on some very disturbing memories from serving in the Far East in the military," he said. "I hadn't known of al-Qaeda, but I was familiar with its predecessor, a radical Muslim group in the Philippines that just started to breed. There was a lot of evil out there."

A South Dakota legislator at the time, Michels and other lawmakers immediately began talking of the impact on the state and its National Guard. A number of deployments commenced and continued for the next decade, with Yankton's Charlie Battery suffering four fatalities and soldiers with severe injuries. Most recently, a Yankton funeral honored a soldier killed in Afghanistan.

"We all know what the war costs financially, but that doesn't come anywhere close to the price paid by families," Michels said.

As lieutenant governor, Michels holds responsibility for the Department of the Military and the Department of Veterans Affairs.

"The governor and I talk a lot about the deployment schedules and what we can do as people to be integrated (with the war effort)," Michels said.

The upcoming 10th anniversary of 9/11 brings mixed emotions for Michels.

"It makes me proud that the country has pulled together," he said. "But it makes me heartbroken that we as a nation are going to be at war as long as my son is alive and long after we are gone from this earth."

LT. COL. ANDY GERLACH

Lt. Col. Andy Gerlach was getting ready for work, watching "Imus in the Morning" on MSNBC around 7:45 a.m. when he heard reports that an airplane had hit the World Trade Center, with no cause for alarm.

The Armour native would be affected by the news as a National Guard member. Gerlach served as the deputy secretary of the South Dakota Department of Military and Veterans Affairs prior to his current position as secretary of the South Dakota Department of Revenue. He returned this spring from a year-long deployment in Afghanistan.

When he first heard the 9/11 news, Gerlach set aside any major concerns about the Twin Towers plane crash.

"New York City was having a mayoral primary that day, and I just thought it was an airplane covering the primary election that likely got too close to the building and clipped it," he said. "I went to work and heard shortly thereafter that another plane hit the World Trade Center."

"It was at this time it became apparent something was wrong. As the rest of the day evolved, the reality of a terrorist attack became very apparent. I still remember that President Bush was in Florida reading to a grade school class when he was informed."

The military as a whole had never really responded to a terrorist attack on American soil, or the after-

math overseas, Gerlach said. The only incident even close was the military attack on Pearl Harbor by the Japanese, he said.

"This was new territory for us," he said.

Besides its large number of overseas deployments, the National Guard provided domestic support such as airport security, expertise on Weapons of Mass Destruction (WMD) and support to civilian authorities, Gerlach said.

"The military after-effects of Sept. 11th engaged the South Dakota National Guard in a war-fight mode the scale of which had not been seen since World War II," he said. "It changed our approach, training and attitude. This has now become the norm in the organization as so many in our ranks have been in combat."

The SDNG has also redoubled its efforts with civilian local responders, law enforcement, and elected leaders at all levels of government, Gerlach said.

As the 10th anniversary of 9/11 approaches, Gerlach believes another terrorist attack on U.S. soil remains "inevitable."

"I think it is incredible that an attack has not happened since Sept. 11th, 2001. I give a great deal of credit to the law enforcement, intelligence and security organizations we have in the United States," he said.

"In this sense, and the fact that we have killed Osama bin Laden along with severely crippling al-Qaeda, are a victory for the United States in the current War on Terror. However, I think some form of terrorism through extremist groups will always exist."

One other thing remains a certainty, Gerlach said.

"In retrospect, our whole world changed on September 11th, 2001, forever," he said.

CPT. TONY DEISS

CPT. Tony Deiss, an SDNG public affairs officer, was a 2nd Lt. in the SDARNG and had arrived at his graphic design job when the 9/11 attacks occurred. He was greeted by co-workers huddled around the television.

"After the events of that morning

the late Lyle Wollman of Freeman.

The bride-to-be graduated from Scotland High School in 2007 and attended Southeast Technical Institute in Sioux Falls, earning her LPN degree in December 2008. She is currently employed at Freeman Regional Health Services and Universal Pediatrics. This fall she will be attending USD to earn her RN degree.

The future groom graduated from Freeman High School in 2006 and attended Lake Area Technical Institute in Watertown, earning a degree in building trades in 2008. He is currently employed at Koerner Construction in Freeman.



Kulish-Wollman

Emily Rose Kulish of Utica and Alex Lyle Wollman of Freeman are proud to announce their engagement and upcoming wedding on Sept. 17, 2011.

Parents of the couple are Don and Dawn Kulish of Utica, and Sharon Wollman and

Plan

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been since the early days of Obama's term. Employers added zero jobs last month. A whopping number of Americans — about eight in 10 — think the country is headed in the wrong direction and Obama's approval ratings are on the decline.

In the House chamber, Obama received a warm response but then the usual political pattern took hold, Republicans often sitting in silence on the applause lines that had Democrats roaring. Boehner had chummy moments with Vice President Joe Biden at his side before the speech but was somber over Obama's shoulder as the president spoke.

"The people of this country work hard to meet their responsibilities. The question tonight is whether we'll meet ours," Obama said. "The question is whether, in the face of an ongoing national crisis, we can stop the political circus and actually do something to help the economy."

The newest and boldest element of Obama's plan would cut the Social Security payroll tax both for tens of millions of workers and for employers, too.

For individuals, that tax has been shaved from 6.2 percent to 4.2 percent for this year but is to go back up again without action by Congress. Obama wants to deepen the cut to 3.1 percent for workers.

Obama would also apply the payroll tax cut to employers, halving their taxes to 3.1 percent on their first \$5 million in payroll. Businesses that hire new workers or give raises to those they already employ would get an even bigger benefit: On payroll increases up to \$50 million they would pay no Social Security tax.

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