

# Polish pizza recipe wins first prize

BY SHARON DARGAY  
STAFF WRITER

When Tom Lackey of Dearborn looks at pierogi, he sees "Polish eggroll."

So it's no wonder Lackey, who teaches math and computer science at Lawrence Technological University in Southfield, likes his kielbasa and sauerkraut over mozzarella and spicy tomato sauce.

Call it a "smaczny" Italian pizza pie.

"I'm of Polish background and my wife is, too. We've grown up with Polish food, but never on a pizza," said Lackey, who won first prize for his Polish Pizza in Shield's Restaurant and Pizzeria's annual pizza bake-off contest last week.

Shield's restaurants in Troy, Southfield and Dearborn will serve Lackey's winning—and unorthodox—topping combination on its square, deep-dish pizzas for a limited time this month.

He also won a \$100 Shield's gift certificate.

Lackey and other Shield's patrons submitted recipes during August at each restaurant location. He made the cut, along with Detroit's Dorothy Dempster's Sicilian pizza recipe and Ted Miller's eggplant concoction. Miller, of Shelby Township, dreamed up the Mediterranean-style toppings with the help of his wife, Shirley.

Dempster and Miller each won \$25 gift certificates for becoming finalists.

Chefs at Shield's Troy location last week made each recipe and served it on the restaurant's signature crust and tomato sauce. Judges from the broadcast and print media tasted the results and declared Lackey the winner.

"The whole idea is that it's fun and it's a way to get some input from our customers, to see what they'd like on the menu," said Shield's co-owner Paul Andoni, who also manages the Troy location.

"This is the second year of the contest. Last year a Philly cheese steak pizza won and that was mozzarella cheese on our dough and our sauce, with sautéed onions, mushrooms, green peppers and roast beef. It actually tasted better than it sounds. We featured it on our menu for more than a week because the response was so positive," he said.

"We thought we did our best this year with picking the most interesting recipes with the kielbasa, eggplant and Sicilian pizzas."

Although Andoni sees pizza trends heading toward "the basics" and away from exotic combinations of fruits, vegetables and ethnic-style meat toppings, the Polish-inspired ingredients in Lackey's recipe takes Shield's back to its roots.

"A couple of Polish gentlemen" opened the restaurant in 1946 at Davison and Shield street in Detroit, Andoni said.

"Back then, we pretty much featured pizza and antipasto sal-



Say cheese: Tom and Rose Lackey of Dearborn discover that Polish toppings make for a winning combination in a recent Shield's Bake-off.

ads. It was pretty much a bar," Andoni added.

Andoni's uncle bought the eatery in 1973, selling it to his nephews, Peter and Paul Andoni in 1995. They diversified the menu, adding more salads, burgers, pastas and ribs, as well as a variety of pizzas.

"We've formed a franchise and we're looking forward to growing," Andoni said. "It certainly is good pizza. We've won our share of awards over the years."

He cites "Athenian Pizza," with feta cheese, mozzarella, spinach, tomatoes and mushrooms, as the restaurant's most unusual pie.

The Millers used some of the same ingredients, including feta, in their eggplant pizza entry.

The former Troy residents brainstormed a list of ingredients—eggplant, feta, capers and fresh basil—that they mix together in "other things."

"We thought they'd go good on a pizza," Ted Miller explained.



Delighted: Tom and Rose Lackey receive first prize in Shield's contest.

"I'm just sorry we didn't put grape jam on it," his wife said. "If you ever make eggplant parmesan, when you put the slices in the pan, put a little smear of grape jam on."

"We'll try again next year," Miller added.

Shield's is located at 1476 W. Maple at Crooks in Troy, 25101 Telegraph in Southfield and 1620 N. Telegraph in Dearborn.



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