ROASTED GRAPE and BLUE CHEESE FLATBREADS
-makes 8-

Ingredients:
1 pkg. yeast
1 tsp. sugar
2 ½ c. flour, plus extra
½ c. plain yogurt
2 T. extra virgin olive oil,
   plus more for cooking
2 tsp. kosher salt
3 c. muscadine (or other) grapes
2 large shallots, chopped
1 ½ T. extra virgin olive oil
1 ½ T. balsamic vinegar
2 sprigs fresh rosemary
Mild blue cheese, to serve

Directions:
1) Mix the yeast and sugar into ¾ c. warm water. Let sit for 10 minutes.
2) Stir flour, yogurt, olive oil, and salt into the yeast mixture until combined. Cover and let sit until doubled (1 hour).
3) While waiting for the dough to rise, roast the grapes: Preheat your oven to 425 degrees. Chop the grapes in half and remove the seeds. Toss the grapes and shallots in 1 ½ T. olive oil and balsamic vinegar. Put in a single layer on a rimmed baking pan. Add the rosemary. Roast for 30 minutes, stirring halfway through. Remove from the oven to cool, and then put in a bowl (including any liquid on the pan).
4) To shape the flatbreads: Sprinkle flour into the dough and shape into 8 equal balls. Press each ball on a well-floured tortilla press and put each raw flatbread on a floured kitchen towel.
5) Heat a skillet (or two, to cook two flatbreads at a time) over medium-high heat. Add a light layer of extra virgin olive oil. When the oil has heated, add one flatbread to the skillet(s) at a time. Cook until the bottom of the bread has taken on golden color, then flip to cook the other side. (Total cooking time will only be 3-4 minutes.) Add more olive oil to the skillet(s) as needed, to compete cooking all of the flatbreads. Keep flatbreads warm in kitchen towels.
6) To serve, spread each flatbread with roasted grapes and sprinkle with blue cheese crumbles.