

The Dish

Golden Crown Panaderia (Mountain and 11th NW, 243-2424) Is now baking specialty crust pizzas in their bread ovens. In addition to an old-fashioned italian bakery crust, Golden Crown also makes roasted blue corn, green chile, whole grain spelt, and whole wheat peasant crusts. Cull way ahead of when you want the pizza because they take about 45 minutes to make. plus, not all crust options are available every day; It depends on what kinds of bread they're baking that day. unique topping choices include Genoa salami, sharp cheddar, provolone, Asadero cheese and roasted red chile, but you can also buy the crusts only and fix them up at home with your own toppings --- a good opportunity for those of you who can't eat gluten since the blue corn and spelt crusts are both gluten--free.