

chattavore

CARAMELIZED ONION AND APPLE PIZZA

Prep time: 15 minutes

Cook time: 30 minutes

Serves 4-8

- 2 slices bacon, diced (optional) or 2 tablespoons unsalted butter
 - 1 large yellow or sweet onion, thinly sliced
 - 1 large apple, cored and thinly sliced
 - 1 teaspoon salt
 - 1 recipe pizza dough, your favorite
 - olive oil
 - 4 ounces mozzarella or other cheese, grated
 - 1/4 cup grated Parmesan cheese
1. Preheat a 10-inch skillet over medium heat. Sauté the bacon until crisp then remove to a paper towel lined plate. If not using the bacon, skip this step and melt 2 tablespoons of butter in the skillet instead.
 2. Add the apples, onions, and salt to the pan and sauté over medium heat, stirring frequently, until cooked down and caramelized. Meanwhile, preheat the oven to 450 degrees (I preheat my stoneware pizza pan but you can also use a baking sheet) with the rack at the highest level.
 3. Roll out the pizza dough on a floured surface or a large sheet of parchment paper. Spray or brush with olive oil. Distribute the onions and apples over the pizza dough and sprinkle with the mozzarella. Top with the bacon, if using, then finish with the Parmesan.
 4. Bake the pizza for 10 minutes or until the cheese has lightly browned. Cut into wedges and serve immediately.

Note: Placing the rack at the top level of the oven allows the heat to bounce off the roof of the oven, which will cook the top of the pizza more efficiently.