



# Barbecue Bacon Pizza

Makes: 8 pieces

Prep Time: 15 minutes Cook Time: 8 minutes

Total Time: 1 hour

Caramelized Onions (see recipe)

Pizza:

- 2 – 2 1/4 cups bread flour
- 1 tbsp granulated sugar
- 1 tsp salt
- 1 packet (2 1/4 tsp) of instant yeast
- 1 cup warm water

Toppings:

- 1/4 cup favorite tomato sauce
- 1/4 cup favorite barbecue sauce
- 8 ounces shredded mozzarella cheese
- 5 slices cooked thick cut bacon, cut into 1/4 inch pieces
- Parmesan cheese, for sprinkling

Follow Caramelized Onions recipe and make before starting pizza.

Pizza Dough:

In a large bowl mix together 2 cups of bread flour, sugar, salt, and instant yeast. Make a well in the center of the dry ingredients and add the warm water. Using your hands, mix everything together until it forms a dough. The dough will be sticky.

Turn the dough out onto a floured surface and knead the dough for 5 minutes or until the texture of the dough starts to smooth out. If the dough feels too sticky, add remaining 1/4 cup of flour a tablespoon at a time until the dough is dry enough to work with. Form the dough into a ball and place into a greased bowl. Cover loosely with a dish cloth and put in a warm place to rise for just ten minutes.

Preheat oven to 500°F.

After ten minutes, turn the dough out onto a clean work surface. It's best to do this on a piece of parchment paper for easy clean up and transport. Stretch out dough into a 12-inch round and place on pizza stone or baking sheet. Top with tomato sauce, barbecue sauce, mozzarella cheese, 1/2 cup caramelized onions, bacon and Parmesan cheese. Bake for 10 minutes. Allow to cool slightly before slicing and eating.

*Recipe adapted from Broma Bakery*