Classic Canadian Pizza

Makes: 8 slices
Prep Time: 15 minutes Cook Time: 10 minutes
Total Time: 25 minutes

Ingredients

For the Maple Chili Drizzle:

- 1/4 cup maple syrup
- 1/2 tsp chili flakes

For the Pizza:

- 8-10 oz pizza dough, at room temperature (see Chef's Notes)
- 8 ounces cremini mushrooms, sliced
- 2-3 slices bacon, cut into 1/2-inch dice, preferably thick-sliced
- 1/2 cup ham, cut into 1/2-inch dice, (see Chef's Notes)
- 1/3 cup pizza sauce
- 2 cups mozzarella, shredded

Instructions

Preheat oven to 550°F or as high as you oven will go. If using a pizza stone, place the pizza stone into the cold oven before preheating.

For the Maple Chili Drizzle, add the maple syrup and chili flakes to a small saucepan or a microwave-safe bowl. Heat until just boiling on the stovetop or in the microwave. Set aside at room temperature.

Add the sliced mushrooms to a non-stick skillet and cook over medium heat until cooked and golden. Remove from the skillet to a small bowl and set aside.

In the same skillet, add the diced bacon and cook over medium heat until the fat has rendered off and the bacon is just starting to color in spots. Add the diced ham and cook with the bacon

briefly. Remove from the heat and set aside.

If you don't have a pizza stone, you can use a baking sheet. Place the parchment on a baking sheet to form and top the pizza.

Sprinkle a little cornmeal or flour on a large piece of parchment paper. Press the pizza dough into a 10 or 12-inch circle. Spread with pizza sauce, then scatter the shredded mozzarella evenly over the top. Scatter the cooked mushrooms onto the pizza, then the cooked bacon and ham. Trim the parchment paper closer to the pizza, then use a pizza peel to transfer the pizza to a hot pizza stone. Bake for 8-10 minutes, or until golden.

Remove from the oven and drizzle some of the maple chili glaze overtop of the pizza. Cut into slices and serve with the remaining maple chili glaze.

Chef's Notes:

You can use any pizza dough, either homemade or store-bought. The dough amount specified will make one 12-inch pizza. Double or triple as needed.

For the ham, you can dice up a ham steak or use leftover cooked ham. If neither of those is available, go with thick-sliced deli ham.

Recipe by Seasons & Suppers