

Plum and crispy bacon pizza

Ingredients

- 2 strips Bacon Cooked Crisp And Crumbled
- 1 Tablespoon Olive Oil
- 1 cup Shredded Mozzarella
- Plums, Sliced
- ½ teaspoons Dried Oregano
- ¼ teaspoons Sea Salt
- 1 Tablespoon Parmesan Cheese, Freshly Grated
- 1 Tablespoon Balsamic Vinegar (optional)

Preparation

1. Preheat oven to 200 degrees
2. Chop bacon into fine strips. In a small frying pan, cook the bacon until crisp. Drain on paper towel and set aside.
3. For the onions: In a large heavy bottom pan, add some olive oil to cover the bottom and the butter. When butter is simmering, add the sliced onions and stir to coat. Cook on medium high for 10 minutes, stirring occasionally. Lower heat and continue to cook for about another 10 minutes, stirring just when the onions start to stick to the pan, but not burn. If you stir too often, the onions will not brown. When the onions are a deep caramel color, remove from heat and set aside.
4. Roll out pizza dough. Place pizza base with no toppings on it into the oven for 4 minutes this will ensure a crispy crust.
5. Sprinkle pizza base with the mozzarella cheese, then arrange the sliced plums on top.
6. Place onions and crumbled bacon on top of the plums, then sprinkle with the dried oregano and sea salt. Bake pizza for about 5-7 minutes, until cheese is melted and golden. Remove from oven. If desired, top with some freshly grated Parmesan and a few drops of balsamic vinegar.