BBQ MAPLE BACON AND ONION PIZZA

Submitted by Mike Pauley (Class of ’98)

INGREDIENTS

PIZZA CRUST
1 package of instant yeast
1 cup of hot water
2 ½ cups flour
2 tbsp oil
½ tsp salt

PIZZA TOPPING
5-6 slices of bacon
Diced onion
Pizza sauce
Pizza crust
Maple syrup
Mozzarella
BBQ sauce

DIRECTIONS

1. Heat mixing bowl before adding yeast.
2. Put flour over yeast so as not to kill it.
3. Mix until a ball forms. Remove attachment.
4. Cover and let raise for ½ hour or more.
   Makes one 12 inch pizza.

5. Cook bacon in a pan until just crispy; Remove bacon from pan, add diced onion to the bacon fat and cook until transparent.
6. Spread your pizza dough onto a pan.
7. Add your favourite pizza sauce to the middle of your crust—but resist the urge to spread the sauce just yet!
8. Add a dollop of your favourite BBQ sauce to the pizza sauce. Add two or three dollops of maple syrup to the sauce above (after a few pizzas, you will find your favourite ratio of pizza sauce-maple syrup-BBQ sauce). Now spread the sauce over the dough!
9. Crumble the bacon and spread over the pizza.
10. Spoon onion, including the fat mixture, onto the dough.
11. Top with shredded mozzarella and or parmesan.
12. Cook at 450 F for five minutes, rotate your pan 180 degrees then cook for an additional five minutes or until the crust is slightly browned.