

Inspired by Holy Smokes Barbecue Pizza

from In Our Grandmothers' Kitchens

Ingredients:

1 pizza crust, homemade or store bought
1/2 sweet onion, thinly sliced
butter as needed for sautéing
a small amount of barbecue sauce (1/4 cup or less)
1-1/2 cups prepared pulled pork
1/2 cup crumbled blue cheese or grated Cheddar (use a little more if you're a cheese lover, but don't overwhelm the pork!)

Instructions:

Bring the pizza dough to room temperature and preheat the oven as indicated in your dough instructions.

Sauté the onion slices in a little butter, starting with high heat and then reducing it to low. Stir occasionally and cook for 25 to 30 minutes, until the onions have caramelized.

Roll and/or stretch the pizza dough out gently (this may take a few tries) so that it forms a 14-inch circle (or a rectangle to go onto a cookie sheet if you don't have a pizza pan). Use a little flour to help with this if necessary.

Spray your pan lightly with cooking spray and oil it even more lightly. Place the dough on the pan. Spread a very thin film of olive oil on top.

Spread the barbecue sauce on top of the crust, and sprinkle the pieces of pork around evenly on top of that. Arrange the caramelized onion slices over all, and top with little chunks of cheese.

Bake the pizza until the cheese is nicely melted and the bottom of the crust turns golden brown. With my crust (from Trader Joe's) and my oven this took about 20 minutes.

Serves 4 to 6.