

Inexpensive Eating

Caramelized Onion Pizza

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1 lb Pizza Dough, room temperature
Corn meal (for dusting)
2 medium onions, sliced very thin
2 T butter
7 T olive oil, divided
½ t dried thyme
½ t sugar

8 oz. cream cheese, room temperature
1 t dried oregano
½ t red pepper flakes
1 garlic clove, minced
¼ C parmesan cheese
2 T chopped parsley

Place a pizza stone into oven and preheat to 500° for 30 minutes. (If you don't have a pizza stone, use an inverted baking sheet and preheat for 15 minutes).

Place a large sauté pan over medium low heat. Add butter and 2 T of olive oil. When the oil is hot, add sliced onions, dried thyme, sugar, and salt & pepper to taste. Cook over medium low heat for approximately 30 minutes, stirring occasionally until onions are mahogany brown, and just shy of crunchy. Set aside.

While onions are cooking, place cream cheese, oregano, pepper flakes, garlic, 1 T olive oil into mixing bowl. Add salt & pepper to taste. Stir to combine.

Roll out pizza dough to desired size. If you like thin, crunchy crust (like me), then you can divide the dough and make 4 individual pizzas. Once the dough is ready, dust a pizza peel (or baking sheet) with corn meal to keep the dough from sticking. Transfer to dough to the peel before assembling.

Brush the dough lightly with olive oil and spread a layer of the cream cheese mixture across the dough. Add the caramelized onions, spreading them out evenly across the dough. Sprinkle the top with parmesan cheese.

Transfer pizza to stone and bake until the edges are brown and the bottom is cooked through. (In my oven, an individual pizza takes less than 10 minutes. Your oven may take more or less time.)

After removing pizza, while it's still warm, brush with remaining olive oil and sprinkle with chopped parsley.

Serves 4.

