

## Apple Gruyère Pizza

*from In Our Grandmothers' Kitchens*

If you want a lighter pizza or are serving vegetarians, brown the onion in extra-virgin olive oil instead of bacon fat. (Add a small amount of salt and pepper when you add the apple and garlic.) For vegetarians, omit the bacon on top; for light lovers, cut down on the bacon on top.

### *Ingredients:*

6 slices of bacon  
1 large onion (preferably sweet), thinly sliced  
1 medium clove garlic, slivered  
1 large apple, cut into thin chunks  
1 medium pizza crust (about 1 pound)  
extra-virgin olive oil as needed  
2 cups (generous) grated Gruyère  
chives to taste

### *Instructions:*

A couple of hours before you are ready to make the pizza, take your pizza crust out of the refrigerator (if you are using a commercial crust; if your crust is homemade it won't need cooling), place it on a greased baking sheet, and let it rest. After an hour and a half or so, preheat the oven to 475 degrees, lightly grease the baking sheet, and stretch the crust out on top. If you are paranoid like Tinky, you may want to line the baking sheet with parchment, foil, or silicone.

In a large skillet fry the bacon. Remove it from the pan and place it on paper towels to drain. Set aside. Leave enough of the bacon fat in the pan to cover the bottom of the pan lightly. (You won't need the rest of the bacon fat.) Toss in the onion slices, and cook them over low heat until they begin to caramelize (probably 20 minutes to 1/2 hour).

Throw in the garlic and the apple chunks and cook the mixture for another 5 to 10 minutes. Remove the pan from the heat.

Sprinkle most of the cheese on top of the pizza crust. Sprinkle the onion mixture on top (it won't make a heavy topping), and top with the rest of the cheese. Bake the pizza until it looks done, 10 to 14 minutes.

While the pizza is baking, crumble the bacon and chop the chives.

When the pizza comes out of the oven, sprinkle the chives and bacon pieces on top. Let the pizza rest for a minute or two; then slice it. Serves 4 as a main course or 8 as an appetizer.