

Sweet Bacon and Pear Pizza

From the kitchen of Nancy Vondrak

Ingredients:

6 slices bacon
¼ (one fourth) cup packed brown sugar
¼ (one fourth) teaspoon chili powder
1 pear, cored and sliced
1-teaspoon lemon juice
½ (one half) an 8-oz. tub cream cheese
¼ (one fourth) cup chopped green onions
1 12-inch thin pizza crust (Boboli)
1/3 cup chopped pecans
1/3 cup crumbled feta cheese
¼ (one fourth) cup fresh basil
Honey (optional)

Instructions:

1. Preheat oven to 400 degrees.
2. Line bottom of rimmed baking pan with foil and spray with cooking spray.
3. Arrange bacon slices on pan; set aside.
4. In small bowl, stir together brown sugar and chili powder.
5. Generously sprinkle brown sugar mixture on bacon slices.
6. Bake for 15 minutes or until browned; remove and set aside.
7. Increase oven temperature to 450 degrees.
8. In small bowl toss together pear slices and lemon juice; set aside.
9. In medium bowl stir together cream cheese, onions, and black pepper to taste.
10. Place pizza crust on clean baking sheet. Spread cream cheese mixture on crust.
11. Chop bacon and evenly sprinkle on cheese mixture. Arrange pear slices on bacon.
12. Top with pecans and feta cheese.
13. Bake for 12 to 14 minutes or until cheese begins to brown.
14. Sprinkle with basil and drizzle with honey.