

CARAMELIZED ONION PIZZA

Ingredients

1. 1/4 cup olive oil for sautéing onions
2. 6 cups thinly sliced onions (approximately 3 pounds)
3. 6 garlic cloves
4. 3 Tbs. fresh thyme or 1 Tbs. dried thyme
5. 1 bay leaf salt & pepper
6. 2 Tbs. oil for dribbling on top of pizza (optional)
7. 1 Tbs. drained capers
8. 1-1/2 Tbs. pine nuts

Instructions

1. Heat 1/4 cup of the olive oil and add the onions, garlic, thyme and bay leaf.
2. Cook, stirring occasionally, until most of the moisture has evaporated and the onion mixture is very soft, almost smooth, and caramelized about 45 minutes.
3. Discard the bay leaf and season with salt and pepper.
4. Cover your favorite pizza dough with the onion mixture, sprinkle with capers and pine nuts and drizzle with remaining olive oil if you are using it. Bake in pre-heated 500 degree oven for 10 minutes or until golden brown. The baking time will vary depending on whether you bake on a stone, a screen or in a pan. Be sure that your oven is well pre-heated before putting pizza in.