

Bacon Brussels Sprouts and Blue Cheese Pizza

makes one 12-inch pizza

One dough ball (I used [Our Favorite Pizza dough](#) with 2 cups whole wheat substituted for 2 cups of the all-purpose flour)

Roasted Garlic Sauce (see recipe below)

1 pound Brussels Sprouts, trimmed and quartered

1 tablespoon olive oil

1/2 cup mozzarella

1/2 pound thick cut bacon, cooked until crispy and sliced into lardons

3 ounces blue cheese, crumbled

1/3 cup thinly sliced red onion

Freshly ground pepper

Preheat oven to 500 degrees. Toss the Brussels sprouts with one tablespoon of olive oil. Season liberally with salt and pepper. Place Brussels sprouts on a baking sheet and cook at 500 degrees for 8-10 minutes, turning after 4 minutes. The sprouts should begin to soften and brown. Spread Roasted Garlic Sauce over a 12-inch round of pizza dough, be sure to spread all the way to the edge. Top with mozzarella, Brussels sprouts, bacon, blue cheese, red onion. Grind pepper over the pizza and slide into the oven. Bake 12-15 minutes until cheese is melted and bubbly and the bottom of the crust does not bend when you lift the edge of the pizza with the pizza peel. Place cooked pizza onto cooling rack immediately. Allow to cool 2-3 minutes before cutting. Slice pizza and serve.

Roasted Garlic Pizza Sauce

1/2 of a garlic bulb

1/2 cup olive oil

Preheat oven to 350 degrees. Slice the tips off of garlic bulb (the pointy end, not the root end). Drizzle with 1 tablespoon olive oil. Wrap the bulb in foil. Bake at 350 degrees for 30 minutes or until the cloves are soft. Remove garlic from foil. Squeeze garlic from each head into a small blender jar (a mason jar works well here, just attach the blade and base to the jar). Blend with remaining olive oil. Brush over pizza, then top as desired.