

Bacon Cheeseburger Pizza

Ingredients

- Crust Just buy some premade crust. Seriously you can make your own if you hate yourself but unless you believe there is some secret sewage in New York pond water that makes dough taste like anger....just buy a premade pizza crust.
- ¹/₂ cup of pizza sauce (see comment about dough as far as making it yourself)
- 1 tbsp of chopped garlic
- 1 tomato (optional)
- 1lb bacon
- 11b ground beef (Use 80/20 or even leaner but if you use leaner than 80/20 you probably won't need to drain it)
- 8 oz shredded cheddar cheese
- 8 oz mozzarella cheese
- 1 onion (optional)
- 8-10 sliced pickles (optional)
- 1 teaspoon garlic salt
- 1 teaspoon black pepper
- 1 tbsp Italian seasoning

Preparation

- Step 1: Cook the bacon crispy. However you like to cook it, microwave, oven, cast irons skillet off the forehead of someone that reads to many memes...doesn't matter just make bacon crispy.
- Step 2: Heat a large pan (12 inch). When it's hot enough add in ground beef, garlic, garlic salt, black pepper, and Italian seasoning. If you want to add onions to the pizza slice or chop and add to the beef while it's cooking not only will it soften the onions but it will flavor the meat. This is optional of course. Basically if you would put onions on a burger then put them IN the burger. When the beef is fairly well browned drain and set aside.
- Step 3: Place the dough/crust on a pizza stone and preheat oven to the specifications for the crust. If you make your own dough then you probably know how to cook it. The rest of the ingredients have already been cooked so it's just a question of melting cheese and cooking the dough.
- Step 4: With a ladle or spoon add a relatively thin layer of pizza sauce on the dough
- **Step 5:** Sprinkle a light layer of the mozzarella cheese on top of the sauce but don't completely cover it.
- **Step 6:** Add a very thick layer of the seasoned ground beef.
- Step 7: Thinly slice the tomato and add it on top of the seasoned ground beef
- **Step 8:** Add the cheddar cheese and the rest of the mozzarella cheese. Be generous with the cheese you're eating a bacon cheeseburger pizza there is no pretending you've not given up on today. Eat broccoli tomorrow.

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- Step 9: Crumble the bacon on next and if you want pickles on it go ahead and put those on there too....Just a warning though pickles will dominate the flavor of the pizza but if you love those little zombie cucumbers then it will completely make it for you.
- Step 10: Place it in the oven and cook it until the crust is crispy and the cheese is melted.
- Step 11: Let it sit for a second then slice it up and eat it...or just fold it over and eat the whole thing yourself, we won't judge you. Also if you usually would put mustard and or ketchup on your bacon cheeseburger go and and drizzle a little on the pizza.