

## **BLT PIZZA**

**Adapted from Chef Glenn Harris,  
Saloon, New York, NY**



### Ingredient

Fully ripened fresh Florida tomatoes,  
thinly sliced

Olive oil

Minced fresh thyme

Ground black pepper

Bacon, cut in 1/2-inch dice

Prepared pizza dough

Mozzarella, cut in 1/8-inch slice

Thinly sliced arugula

### Quantity

12 ounces (about 1-1/2 large)

1 tablespoon

1/2 teaspoon

1/4 teaspoon

4 ounces

6 ounces

6 ounces

1 cup

1. Preheat oven to 450° F. Lightly oil a 10-inch pizza pan. In a bowl, drizzle tomatoes with oil; sprinkle with thyme and pepper. Gently turn slices until well coated
2. In a skillet, cook bacon until crisp; drain on paper towels.
3. Roll dough to make a 10-inch circle, slightly thicker at edges; arrange on prepared pan. Lay cheese slices on top, leaving a 1/2-inch border at edges; arrange tomatoes in a single layer to cover cheese; scatter bacon on top.
4. Bake on lowest rack of oven until crust bottom and edges are browned, about 15 minutes. Arrange a “nest” of arugula in center of pizza.

YIELD: 1 pizza (10 inches)