

THE WAY THE COOKIE CRUMBLES



Brussels Sprout, Bacon, and Goat Cheese Pizza (from Shutterbean via Pink Parsley)

- 1 pound pizza dough ($\frac{1}{3}$ of [this recipe](#))
- 4 slices of bacon, diced
- 6 ounces (about 6) Brussels sprouts, halved lengthwise and thinly sliced
- 1 large shallot, thinly sliced
- 3 cloves of garlic, thinly sliced
- pinch of red pepper flakes
- 1 tablespoon balsamic vinegar
- $\frac{1}{2}$ cup (2 ounces) shredded mozzarella
- $\frac{1}{4}$ cup (2 ounces) goat cheese, crumbled
- $\frac{1}{4}$ cup ($\frac{1}{2}$ ounce) freshly grated Parmesan cheese

1. Place a pizza stone on a rack about 3 inches below the broiler and preheat the oven to 500 degrees. Shape the dough into a ball; cover and set aside for 10 to 30 minutes to allow the gluten to relax.
2. In a medium skillet, cook the bacon, stirring occasionally, over medium heat until it's just barely crisp, about 8 minutes; use a slotted spoon to transfer it to a paper towel-lined plate. Remove all but about a thin coating of fat in the pan. Add the Brussels sprouts and shallots and cook, stirring constantly, until softened, about 3 minutes. Add the garlic and red pepper flakes and cook, stirring constantly, until fragrant, about 1 minute. Remove the pan from the heat and add the vinegar. Set aside.
3. Flatten the dough, then pick it up and gently stretch it out, trying to keep it as circular as possible. Curl your fingers and let the dough hang on your knuckles, moving and rotating the dough so it stretches evenly. If it tears, piece it together. If the dough stretches too much, put it down and gently tug on the thick spots.
4. Line a pizza peel (or the back of a baking sheet) with parchment paper and transfer the round of dough to the peel, rearranging it to something reasonably circular. Top with the mozzarella, then the Brussels sprouts mixture, goat cheese, and parmesan. Transfer the pizza to the hot pizza stone.
5. Immediately turn the oven off and the broiler on (to high, if yours has settings). Bake the pizza for about 5 minutes, until the bottom is spotty browned and the cheese is bubbling. Transfer the pizza to a cooling rack; cool about 5 minutes before slicing and serving.