



### Alsatian Onion Tart

Here's the French version. Think thin crust pizza with minimal toppings.  
This version was prepared for Johnson Estate's 2014 Riesling Celebration  
by CJ's Pizza, Westfield, NY.

- 1 large pizza dough
- 2 tablespoons olive oil
- 3 ounces or more bacon, chopped
- 1 medium onion, thinly sliced, or if you prefer, finely chopped
- ½ cup grated Swiss or gruyere cheese
- ½ cup grated mozzarella
- ½ cup good quality Parmesan cheese (optional)
- ¼ teaspoon pepper
- ½ teaspoon salt
- 1/4 teaspoon caraway seeds
- 1 tablespoon chopped chives (optional)

Preheat oven to 450 degrees.

Roll the dough out thinly with a rolling pin to fit a greased 14 x 16 inch baking sheet or a pizza stone. The stone can be sprinkled lightly with coarse corn meal.

Heat one tablespoon of olive oil and sauté the onion gently for five minutes until golden brown. Remove from skillet and add second tablespoon of olive oil and sauté chopped bacon until it is lightly browned.

Remove from pan and drain on paper towels. Lightly sprinkle cheeses, onion, bacon, spices and herbs on the pizza dough. Bake for 20 minutes until the tart is lightly browned.