



# APPLE BUTTER HAM & CHEESE PIZZA

YOU CAN'T GET A PIZZA LIKE THIS DELIVERED. WITH GOOEY CHEESE AND APPLE BUTTER AS THE SAUCE, IT'S WORTH THE EFFORT TO MAKE IT AT HOME.

PREP TIME:

60 MIN

COOK TIME:

40 MIN

TOTAL TIME:

1 HR 40 MIN

SERVES:

4 PEOPLE

## INGREDIENTS

- 20 oz Frick's ham, diced (~4 cups)
- ~48 oz of pizza dough (for four 12" pizzas), at room temperature
- Salt and ground black pepper
- 1/3 cup extra virgin olive oil
- 2 large yellow onions, peeled and cut into 1/4-inch slices
- 1 - 2 tsp crushed red pepper
- 3/4 cup apple butter
- 16 oz sharp white cheddar cheese, grated
- 4 tsp chopped fresh thyme
- ~6 cups fresh arugula

## INSTRUCTIONS

Caramelize onions: Heat 1 tbsp olive oil in a skillet set over medium heat. Add the sliced onions, sprinkle with a bit of salt & pepper (about 1/2 tsp of each), and cook, stirring occasionally, until the onions are a deep golden brown, ~15 min. Scoop the onions onto a plate and let cool to room temperature.

Place a baking stone on a rack set in the center of your oven, or use an overturned rimmed baking sheet on the lowest oven rack, and preheat the oven to 500°F.

Use your fingers to press and stretch a 12 oz portion of dough into a 12" circle and lay the dough on a parchment paper covered pizza peel or open sided cookie sheet.

Brush the crust with a bit of olive oil, coating the entire surface with a thin layer. Sprinkle with a pinch of crushed red pepper and a few shakes of ground black pepper.

Spread about 3 tbsp apple butter over the crust, leaving about 1" of dough around the circumference of the pizza.

Sprinkle about 1/4 of the caramelized onions over the apple butter, then sprinkle 1/4 of the grated cheese over the onions, followed by 1/4 of the diced ham.

Slide pizza into the oven. Bake for 10-12 min., until the crust is golden and the cheese is bubbly.

Remove the pizza from the oven and sprinkle with 1 tsp of fresh thyme. Top with 1 1/2 cups of arugula, slice and serve.

Repeat with remaining dough and pizza toppings.

A Rebecca Blackwell of *A Little and a Lot* creation.

• FAMILY OWNED FOR FIVE GENERATIONS •

T: 800 241 2209

FRICK'S QUALITY MEATS, INC.

FRICKMEATS.COM

360 ME FRICK DRIVE

WASHINGTON, MD 63090