

Caramelized Onion Boudin Sausage Pizza

Pizza Dough Recipe from Martha Stewart's Hors d'oeuvres Handbook: I used about half white flour and half whole wheat flour and about 1/3 of the dough for the one pizza.

Toppings were the result of several different experiments with toppings and sausages: first I brushed the top of the dough with olive oil, then

- a thin layer of crushed tomato sauce
- a layer of organic arugula leaves
- a layer of caramelized onions & (cooked separately) 2 Boudin sausages from Eat Fresh in Parksville
- a layer of about 4 oz freshly grated Fontina and 3 oz freshly grated parmesan cheese

Baked for about 15 minutes in a 450 degree oven.