

A Sutherland Belle

Deep Dish French Onion Pizza

INGREDIENTS

For the Garlic Béchamel Sauce

- 3 cloves garlic, thinly sliced
- 1 teaspoon salt
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 1/2 cup half & half or heavy cream
- 2 tablespoons grated Parmesan cheese
- 1 tablespoon fresh thyme

For the pizza

- 1 pizza crust store-bought or homemade
- 1 tablespoon cornmeal or flour
- 1 (7 ounces) jar [Reese Specialty Food Original Carmalized Onions](#)
- 4 ounces fresh mozzarella, hand-torn into bite-sized pieces
- 3 ounces shredded Gruyere cheese, s
- 4 slices prosciutto hand-torn into bite-sized pieces
- Fresh thyme as a garnish, if using

INSTRUCTIONS

To make the Béchamel

- Preheat a 12" skillet in a 450F oven.
- Melt butter in a saucepan and add crushed garlic cloves as the butter starts to melt, add salt, and whisk constantly until the butter has melted.
- Add in the flour and whisk until it is a paste-like consistency, then add the half and half (or heavy cream) and whisk until smooth.
- Add in the Parmesan cheese and whisk until it is melted and the béchamel is a thick smooth consistency.

To assemble the pizza

- Roll out pizza dough on a floured surface. For a thinner crust, cut the dough in half. Carefully remove the hot skillet from the oven and sprinkle with cornmeal or flour. Transfer the dough to the skillet. Bake for 5 minutes.
- Spread a thick layer of the béchamel sauce over the pizza crust, lay down pieces of fresh mozzarella, add caramelized onions, and top with Gruyere cheese and prosciutto pieces.
- Bake for 15-20 minutes or until the sides start to brown. Remove from oven and sprinkle with thyme. Enjoy!

