

Lemon, Bacon, and Goat Cheese Flatbread

<http://userealbutter.com/2010/04/23/lemon-bacon-goat-cheese-flatbread-recipe/>

1 batch of pizza dough (I used [this one](#))
1-2 tbsps olive oil
1 medium yellow onion, sliced thin
salt
4 oz. bacon, diced
olive oil
corn meal
salt to taste
fresh arugula
4 oz. goat cheese, crumbled
1 Meyer lemon, sliced thin (and quartered or cut into 6ths if you want easier eating)

Make the pizza dough. While the dough is rising, heat 1-2 tablespoons of olive oil in a wide sauté pan on medium-high heat. Add the onions and sauté. Add a little salt to taste. Continue to sauté for 10-15 minutes until the onions become soft and brown. Remove from heat. Cook the bacon to desired crispness. Drain and set aside. Preheat the oven to 500°F with pizza stone or thin baking sheet on the middle rack. Prepare the dough to your liking (we make four thin-crust 12-inch rounds from one recipe). If using a paddle (I don't even own one, so I'm guessing here) sprinkle some cornmeal onto the paddle and set the stretched dough atop. If using foil (like we did) rub a little olive oil on the foil and then sprinkle some cornmeal over it before dropping the dough on the surface. Mine never stretches properly (because of me, not the dough) and so I usually press the edges out once it is on the work surface. Drizzle some olive oil over the dough and spread it evenly. Sprinkle some salt and then distribute the ingredients: arugula, caramelized onions, goat cheese, bacon, lemon slices. Slide the flatbread onto the stone or sheet in the oven (we just take the sheet out of the oven, slide the bread over and pop it back into the oven) and bake for 5 minutes or until desired doneness. I like when the bottom of the bread is just golden. Serve hot.