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*Sweetnicks Caramelized-Onion and Crispy Pancetta  
Pizza*

- 1 tube refrigerated pizza dough
- 1 teaspoon olive oil
- 8 ounces pancetta (Italian-style bacon) or Canadian bacon, chopped
- 2 medium onions, chopped
- 1 tablespoon chopped fresh thyme
- 1/2 teaspoon salt
- 1/2 teaspoon white pepper
- 1 tablespoon olive oil, divided
- 3/4 cup (3 ounces) shredded fontina cheese, divided
- 4 oz. Monterey Jack cheese, shredded
- Cracked black pepper

Unroll dough onto large baking sheet coated with cooking spray. Pat the dough out. Heat 1 teaspoon olive oil in a large nonstick skillet over medium-high heat; add pancetta, and sauté for 2 minutes. Add onions, thyme, salt, and white pepper; cook 20 minutes or until onions are browned, stirring frequently. Preheat oven to 475°. Brush the pizza dough with 1-1/2 teaspoons oil; top with half of onion mixture. Sprinkle cheese over pizza and top with remaining onion mixture. Bake at 475° for 9 minutes or until crust is crisp. Sprinkle with black pepper.