

HEIRLOOM TOMATO PIZZA

1 pizza crust, store bought or your favorite homemade crust, prebaked

cornmeal

For White Garlic Pizza Sauce:

2 T. butter

2 T. flour

4 cloves garlic, minced

1/2 t. dried oregano

1 c. half-n-half

1/4 t. salt

1/4 t. pepper

1/4 c. shredded Parmesan cheese

8 oz. shredded mozzarella

4 large heirloom tomatoes, sliced

red pepper flakes

To make White Garlic Pizza Sauce:

In a medium saucepan, melt butter over medium heat. Add garlic and oregano and sauté for 30-45 seconds. Add flour and stir. Slowly add half-n-half in small portions, whisking continuously after each addition until smooth and thickened. Add 1/4 c. Parmesan cheese, salt, and pepper. Remove from heat.

Preheat oven to 500 degrees.

Dust baking sheet with cornmeal and place crust atop. Spread White Garlic Pizza Sauce over prebaked crust. Top with mozzarella cheese and sliced tomatoes.

Bake for 8-12 minutes, until cheese is melted, but tomatoes still look fresh. Top with red pepper flakes to taste.

Makes one, 12-14" pizza.

