Pizza With Caramelized Onions, Figs, Bacon and Blue Cheese

[SAM SIFTON](http://cooking.nytimes.com/35208363-sam-sifton/my-recipes)

2 tablespoons butter

1 large Spanish onion

2 teaspoons fresh thyme leaves

2 bay leaves

 Kosher salt

4 thick slices bacon, cut into 1/4-inch thick batons

1 ball pizza dough

 Flour, for dusting surface

12 dried mission figs, stems trimmed, cut into quarters or small pieces

¾ cup crumbled Gorgonzola

 Extra-virgin olive oil, to drizzle

 Freshly cracked black pepper

Nutritional Information

PREPARATION

1. At least 45 minutes before cooking, preheat the oven and pizza stone to 550 degrees.
2. Melt the butter in a large sauté pan over high heat. Add the onions, thyme and bay leaves. Cook for 5 minutes, stirring often, until the onions begin to wilt. Reduce the heat to medium-low and cook, stirring occasionally, until the onions have softened and turn a deep, golden brown, about 25 minutes. Season to taste with salt and pepper. Remove the bay leaves and transfer the onions to a small bowl.
3. Place the bacon in the pan and set over high heat. Cook, stirring occasionally, until brown and crispy. Using a slotted spoon, transfer the bacon to a small bowl.
4. Place the [pizza dough](http://www.nytimes.com/recipes/1012488/pizza-dough.html) on a heavily floured surface and stretch and pull, using your hands or a rolling pin, into about a 14-inch round. Place on a lightly floured pizza peel or rimless baking sheet. Cover with the toppings, careful not to press on the dough and weigh it down: the caramelized onions first, then the figs and bacon, and finally the Gorgonzola, leaving roughly a 1/2 inch border. Shake the pizza peel slightly to make sure the dough is not sticking. Carefully slide the pizza directly onto the baking stone in one quick, forward-and-back motion. Cook until the crust has browned on the bottom and the top is bubbling and browning in spots, about 7 minutes. Drizzle with a little olive oil and some cracked black pepper. Serve hot. Makes 1 pizza.