

BACON CHEESEBURGER GRILLED PIZZA

- 1/2 lb Ground round beef 85% lean
- 1 ea Prebaked pizza crust 12-inch
- 1 Tbsp Pure Wesson® Canola Oil
- 1/2 cup Hunt's® Tomato Ketchup
- 1 Tbsp Prepared yellow mustard
- 1 cup Shredded Cheddar cheese
- 1/3 cup Small dill pickle slices
- 6 slices Fully cooked bacon, heated, chopped

1. Preheat gas grill for medium heat.
2. Meanwhile, heat medium skillet over medium-high heat. Add beef.
3. Cook 5 to 7 minutes or until crumbled and no longer pink, stirring occasionally. Drain.
4. Brush bottom and top edge of pizza crust with oil. Stir together ketchup and mustard in small bowl.
5. Spread evenly over top of crust.
6. Top with cooked beef.
7. Sprinkle with cheese, dill pickles and bacon. Grill 5 to 7 minutes or until crust is crisp and cheese melts, rotating pizza if needed for even heating. Cut into 6 slices.

ADDITIONAL INFORMATION

Ingredients

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Course

[Dinner](#), [Entrees](#), [Lunch](#)

Cuisine

[American](#)

Category

[Burgers, Pizza](#)

Serving Size

6