

Christmas Bacon Cheeseburger Pizza: Holiday Flavor Mash-Up

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OVEN
425°F

TIME
15-20 min

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INGREDIENTS

For the Special Sauce: 1/4 cup ketchup 1/4 cup mustard 1/4 cup mayonnaise:

DIRECTIONS

1. method is in a preheated oven or toaster oven at 350°F (175°C) until warmed through and the crust crisps up again. This prevents it from getting soggy like it might in a microwave.

SWAPS & NOTES

This pizza is incredibly versatile, so feel free to make it your own!

Pizza Dough: While pre-made dough is a time-saver, feel free to use a homemade recipe for an extra touch.

You could also use a large, pre-baked pizza crust or even flatbreads for individual pizzas.

Cheese: Mozzarella is classic, but a blend of cheddar and mozzarella would enhance the "cheeseburger" vibe.

TIPS FOR SUCCESS

Crispy Bacon is Key: Make sure your bacon is nice and crispy before crumbling it.

This adds a crucial textural element.

Don't Overload: While it's tempting to pile on the toppings, be mindful not to over-top the pizza, which can lead to a soggy crust.

Chopped Pickles: The chopped pickles are what really give this pizza that distinct cheeseburger tang.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/christmas-bacon-cheeseburger-pizza-holiday-flavor-mash-up/>