

Prep Time: 20 minutes

Cook Time: 20 minutes

Total Time: 40 minutes

Yield: 1 Large Pizza (8 slices)

Intensity Level: Moderate (Easy enough for a weeknight, impressive enough for a party)

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Introduction

There are few debates in the culinary world as fierce as “Burger vs. Pizza.” But why limit yourself? The Cheeseburger Pizza is the glorious resolution to that argument. It captures the savory, juicy essence of a classic American cheeseburger—the seasoned beef, the sharp cheddar, the tangy pickles, and the special sauce—and piles it high on a golden, crispy crust.

This isn’t just a novelty act; it’s a flavor powerhouse. The key to a great Cheeseburger Pizza

is layering. You need the sauce to mimic the burger spread, the meat to be crumbled and seasoned, and the cheese to be sharp enough to cut through the richness. Whether you are making this for a game day crowd or a fun family Friday dinner, this recipe is guaranteed to satisfy even the pickiest eaters.

Ingredients

For the “Special Sauce” (The Base)

- ½ cup mayonnaise
- 2 tablespoons ketchup
- 1 tablespoon yellow mustard
- 1 tablespoon sweet pickle relish
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ¼ teaspoon smoked paprika

For the Pizza

- 1 lb (450g) ground beef (80/20 blend recommended for flavor)
 - 1 pre-made pizza dough (store-bought or homemade, approx. 1 lb)
 - 1 tablespoon olive oil
 - 1 small yellow onion, diced
 - 2 cups shredded sharp cheddar cheese
 - 1 cup shredded low-moisture mozzarella cheese (for the stretch)
 - ½ cup dill pickle slices (coin cut)
 - 4 slices bacon, cooked and crumbled (optional, but highly recommended)
 - Sesame seeds (for the crust)
 - Salt and black pepper to taste
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Equipment

- Large skillet
 - Pizza stone or baking sheet
 - Parchment paper
 - Mixing bowls
 - Rolling pin (optional)
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Instructions

Phase 1: Prep and Preheat (Time: 15 Minutes | Intensity: Low)

1. Preheat the Oven: Place your pizza stone in the oven (if using) and preheat to 500°F (260°C). If using a baking sheet, preheat it as well. A screaming hot surface is crucial for a crispy bottom crust.
2. Make the Sauce: In a small bowl, whisk together the mayonnaise, ketchup, mustard, relish, garlic powder, onion powder, and smoked paprika. Taste and adjust seasoning. This sauce is the soul of the pizza; it should be tangy, sweet, and creamy. Set aside.

3. **Brown the Beef:** Heat a large skillet over medium-high heat. Add the ground beef and diced onion. Cook, breaking the meat up with a spoon, until the beef is browned and the onions are translucent (about 6-8 minutes). Season with salt and pepper. Drain excess fat and set aside to cool slightly.
4. **Prep the Dough:** On a lightly floured surface or a piece of parchment paper, stretch your pizza dough into a 12-14 inch circle. If you are using a baking sheet, you can press it into a rectangle. Brush the outer edge of the crust with olive oil and sprinkle with sesame seeds to mimic a burger bun.

Phase 2: Assembly (Time: 5 Minutes | Intensity: Low)

5. **Sauce It:** Spread a generous layer of the special sauce over the dough, leaving a 1-inch border for the crust. You might not need all the sauce; use about $\frac{3}{4}$ cup.
6. **Cheese Layer:** Sprinkle half of the cheddar and half of the mozzarella over the sauce. This creates a barrier to prevent the crust from getting soggy.
7. **The Meat:** Distribute the cooked ground beef and onions evenly over the cheese.
8. **The Finish:** Top with the remaining cheddar and mozzarella. Scatter the crumbled bacon (if using) over the top.

Phase 3: Baking and Finishing (Time: 12-15 Minutes | Intensity: Medium)

9. Bake: Transfer the pizza (on the parchment paper) onto the preheated pizza stone or baking sheet. Bake for 10–12 minutes, or until the crust is golden brown and the cheese is bubbly and slightly browned in spots.
10. The Pickle Rule: *Do not bake the pickles.* This is the golden rule of Cheeseburger Pizza. Baking pickles makes them soggy and bitter. Wait until the pizza comes out of the oven.
11. Garnish: Once the pizza is out of the oven, immediately arrange the dill pickle slices on top of the hot cheese. Let the pizza rest for 2–3 minutes before slicing. This allows the cheese to set slightly so it doesn't slide off the slice.

Phase 4: Serving

Cut into 8 slices. Serve hot with extra special sauce on the side for dipping.

Chef's Notes & Variations

- The Crust: If you like a “stuffed crust,” roll string cheese into the edges of the dough before baking.
- The Meat: Ground turkey or plant-based ground beef works well as a substitute. If using turkey, add a tablespoon of oil to the pan as it is leaner.
- The Cheese: Feel free to swap in American cheese slices (torn up) for a more authentic “fast food” vibe, or add a sprinkle of Parmesan for saltiness.

- Spicy Kick: Add sliced jalapeños or a dash of hot sauce to the special sauce if you like heat.
 - Low Carb: Use a cauliflower crust or a portobello mushroom cap as the base. Note that cooking times will vary significantly based on the base used.
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Nutrition Facts

Disclaimer: Nutritional information is calculated using standard ingredients (80/20 beef, full-fat cheese, and mayo-based sauce) and is an estimate. Values will vary based on specific brands and substitutions used.

Serving Size: 1 Slice (1/8 of pizza)

Calories: 480

Total Fat: 29g

Saturated Fat: 11g

Trans Fat: 0.5g

Cholesterol: 75mg

Sodium: 920mg

Total Carbohydrates: 32g

Dietary Fiber: 2g

Total Sugars: 4g

Protein: 22g