



SOUTHWESTERN-STYLE SAUSAGE PIZZA

Makes 2 hearty main dish pizzas. Yield: 8 servings

- 13.3 oz. pkg. Pork Sausage breakfast links, casings removed**
- 1 tsp. ground cumin**
- ½ tsp. chili powder**
- 2 x 12 inch thin pizza crust**
- 1 cup frozen corn kernels**
- 4 green onions, sliced (½ cup)**
- 1 large red bell pepper, 2-inch thin strips (1 cup)**
- 1½ cups thick chunky salsa**
- 18 oz. (6 cups) shredded Monterey Jack cheese**
- olive oil**

1. Remove casings from sausage and crumble meat. In a non-stick skillet, pan fry on medium heat until lightly browned, and minimum internal temperature of 160°F is reached (about 15 to 20 minutes). Drain on paper towels and season with cumin and chili powder.
2. Preheat oven to 475°F with rack in lowest position.
3. Pour corn kernels into a sieve and thaw under running water. Drain on paper towels.
4. For a very crisp crust, place crust on pan and bake while preparing vegetables. Remove from oven to add toppings. Lightly brush edges with olive oil.
5. Spread ¼ cup of the salsa evenly up to the edges of the crust.
6. Layer with ground sausage meat, corn, then peppers.
7. Top with cheese.
8. Bake 8-10 minutes, until cheese and crust bottom are lightly browned.
9. Generously brush surface with olive oil. Cool 5 minutes before cutting. Serve with reserved salsa.

TIPS:

- For variation, choose Fletcher's Ground Pork or Ground Mild Italian Sausage.
- Hot salsa is best with Ground Pork.
- If crust is not pre-warmed, increase baking time to 12 minutes.