

Pizza With Sausage, Sauerkraut & Swiss Cheese

From www.food.com, Recipe #457795 By ElleFirebrand

Ingredients: (8 servings)

1 tablespoon olive oil

1 large onion, sliced

1 teaspoon caraway seed

1 1/2 cups packed sauerkraut, well-drained

1 tablespoon sauerkraut juice, reserved

1 1/2 cups packed shredded swiss cheese

16 ounces purchased fully baked thick pizza crusts

3 tablespoons Dijon mustard (can sub some stone ground mustard for intensity)

8 ounces fully cooked kielbasa/smoked sausage, thinly sliced into rounds

Directions:

1. Preheat oven to 425 degrees F. Heat oil in heavy large skillet over medium-high heat. Add onion and caraway seeds and sauté until onion just begins to brown, about 7 minutes. Transfer onion mixture to large bowl. Mix in sauerkraut and 1 tablespoon sauerkraut juice. Cool to lukewarm, then mix in cheese.

Season generously with pepper.

2. Place pizza crust on baking sheet. Spread with Dijon mustard and top with sausage, then sauerkraut mixture.

3. Bake pizza until cheese melts, topping begins to brown and crust is crisp, about 15 minutes. Transfer pizza to work surface; cut into wedges and serve

Read more at: <http://www.food.com/recipe/pizza-with-sausage-sauerkraut-swiss-cheese-457795?oc=linkback>

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