

The Grazing Life Kitchen

MEAZZA

Ingredients

- 2 Lbs. Loose Sausage (your flavor of choice) I like breakfast
- 1 C. Shredded Parmesan Cheese
- Pizza Sauce (I use marinara and add oregano to make it pizza sauce)
- Toppings of choice

Directions

1. Mix sausage and cheese together thoroughly
2. Pre-heat large cast iron skillet until it's hot, hot, hot
3. Dump and spread sausage into the skillet until evenly distributed and also curving part way up the sides. I used a round bottomed wine glass but a large spoon and/or fork could work too.
4. Cook until half grey and half pink. Basically the bottom is cooked and the edges of the openings are grey but the centers are pink.
5. Put skillet on the middle rack in the oven and broil on high for 2 minutes, or until sausage is all grey/cooked.
6. Remove and add sauce, cheese, and other toppings.
7. Return to the oven and continue to broil on high 6 minutes or until cheese is bubbly and just brown.
8. Remove from the oven and suck out the excess grease with a basting tool or scoop out with a spoon best you can.
9. Allow to cool in the skillet on a trivet or cooling rack for 10 minutes before cutting and serving.

Notes

- The meat will have cracks and gaps in it as it cooks. This is fine and allows it to vent and brown better.

