

CRUSTOLOGY®

BBQ, BRISKET & ONION RING PIZZA

INGREDIENTS

1 12" Crustology® pizza crust, any variety
3 oz. pizza sauce
3 oz. BBQ sauce
3 oz. mozzarella cheese, shredded
3 oz. cheddar cheese, shredded
4 oz. beef brisket, shredded
1/2 cup red onion, thinly sliced
1.5 cups breaded onion rings, frozen
1/4 cup scallions, sliced

INSTRUCTIONS

- 1. Place pizza crust on a pan or screen with the darker, bubbled side down.
- 2. Mix pizza sauce and BBQ sauce, and spread evenly over the crust.
- 3. Mix mozzarella and cheddar cheese, and sprinkle evenly over the sauce.
- 4. Top with beef brisket, red onion, and onion rings.
- 5. Cook in the lower half of your oven (with convection OFF) at 450°F for 12-15 minutes, or until the bottom is brown and toppings are fully cooked.
- 6. After removing the pizza from the oven, top it with the scallions.
- 7. Let it cool for 2-3 minutes before cutting, serve, and enjoy!

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