

MASTER OF THE UNIVERSE PIZZA

Prep Time: 20 minutes

Cook Time: 12-15 minutes

Serves: 4

A hearty stuffed-crust pizza layered with a four-meat blend of sausage, bacon, Canadian bacon and pepperoni with black olives and bell peppers—all smothered in gooey melted mozzarella cheese. Served with a side of red sauce for dipping.

Why try? Impress the crowd with this hearty four-meat pizza layered in a pizzeria-style cheese-stuffed crust!

INGREDIENTS

- 16 ounces prepared pizza dough
- Corn meal for dusting
- 8 sticks string cheese
- 2 cups pizza sauce, divided
- 4 cups mozzarella cheese, shredded, divided
- 4 ounces Canadian-style bacon
- ½ cup bell pepper, sliced into strips
- 2 cups bacon, diced, cooked
- 1 cup cooked sausage, crumbled
- 4 ounces pepperoni, sliced
- ¼ cup black olive slices, drained
- 1 tablespoon Parmesan cheese, grated



PREPARATION

- 1 Heat oven to 475°F.
- 2 Roll out pizza dough into a 14-inch circle. Place on 12-inch oiled pizza pan dusted with corn meal (drape crust evenly over outer edges of pan).
- 3 Position 1 stick string cheese along inside edges of dough, fold dough over cheese and press to seal. Repeat with remaining cheese sticks; forming a cheese-stuffed crust around outer edge of pizza pan.
- 4 Spread ½ cup pizza sauce evenly over center of pizza crust; top with 2 cups shredded cheese.
- 5 Arrange Canadian bacon, bell pepper strips, bacon, sausage, pepperoni and black olives over top of pizza. Top with shredded cheese and bake for 12 to 15 minutes or until golden and bubbly. Remove from oven. Sprinkle Parmesan cheese evenly over top of pizza.



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