



OKTOBERFEST PIZZA

Bring the flavors of Oktoberfest to your pizza night with this recipe that's as adventurous as it is delicious. Juicy, roasted bratwurst and sauerkraut combine for a salty, savory combination while a tangy mustard sauce adds the final element to a pie unlike anything you've tried before. It's the closest thing to Oktoberfest besides, well, Oktoberfest itself.

Yield: 1 Pizza

INGREDIENTS

1 Unit	RICH'S 16" Raised Edge Par-Baked Pizza Crust, 10 22.5-Oz (#19465)
2 Unit	Bratwurst Links
0.75 C	Sauerkraut
0.5 Unit	Small red onion, thinly sliced
1.5 C	Mozzarella cheese, shredded
0.5 C	Sour cream
2 tbsp.	Dijon Mustard
1 tsp.	Whole Grain Mustard
1 tsp.	Lemon juice
	Salt

DIRECTIONS

- 1 Roast the bratwurst and cut into chunks when fully cooked.
- 2 Dry the sauerkraut on a paper towel.
- 3 Mix the sour cream, dijon mustard, whole grain mustard, lemon juice and salt in a bowl and whisk together until smooth.



- 4 Remove the pizza crust from freezer and preheat oven to 375°F.
- 5 Top the crust with mozzarella cheese, bratwurst, sauerkraut and slices of red onion.
- 6 Bake 8-12 minutes.
- 7 Drizzle mustard cream over the top. Serve.