



## Holmes Smokehouse “Taste of Texas” BBQ Pizza

### INGREDIENTS

- 1 large pizza crust, homemade or store-bought version.
- 1 cup Holmes Smokehouse Sausage sliced. (Jalapeno Cheese is our favorite)
- Tip: Lightly browning slices ahead of time adds flavor.
- ½ cup green pepper sliced into 3-inch narrow slices.
- ½ cup red onion sliced into 3-inch narrow slices.
- ¾ cup grated smoked gouda cheese.
- ¾ cup grated mozzarella cheese.
- ½ cup favorite BBQ sauce.
- 1 TBS chopped chives.
- 2 TBS chopped cilantro. (optional)

1. Pre heat oven to 550 degrees.
2. Place pizza dough on pizza pan.
3. Use a spoon to spread the BBQ sauce on the crust.
4. Layer the Gouda cheese on top of BBQ sauce.
5. Layer green peppers.
6. Layer red onions.
7. Layer the Holmes Smokehouse Sausage. (try not to eat too many before you make the pizza!)
8. Layer the mozzarella.
9. Place in oven and bake for 30-35 minutes or until cheese is golden brown and Holmes Sausage is sizzling!
10. Remove from oven, sprinkle with chopped chives/cilantro, and serve.