



YUMMY MUMMY BEEF PIZZAS

Soon Dracula, Frankenstein and Mummies will be knocking on your door. This recipe isn't tricks or treats—it's just plain delicious.

These quick and easy pizzas feature homemade beef sausage and have a mummy face made of string cheese.

Total Recipe Time: 25 to 30 minutes

Makes 4 servings

INGREDIENTS:

- 1 recipe Italian Style Beef Sausage (*recipe follows*)
- 1-1/2 cups pizza sauce
- 4 round thin sandwich breads, any variety, split
- 4 1-oz. individually wrapped sticks reduced-fat mozzarella string cheese
- 8 black or green olives, sliced horizontally

INSTRUCTIONS:

1. Prepare Italian-Style Beef Sausage. Stir in pizza sauce; cook 2 to 3 minutes or until heated through, stirring frequently. Keep warm and set aside.
2. Place sandwich thins, cut side up, on rack of broiler pan. Spoon equal amounts of beef mixture on each bread half. Pull cheese lengthwise into thin strips. Cut each strip into thirds. Create mummy faces using cheese strips in crisscross pattern to resemble mummy bandages and olives to resemble eyes.
3. Place pizzas on rack of broiler pan so surface of cheese is 3 to 4 inches from heat. Broil 4 to 5 minutes or until cheese is melted and bubbly.

Italian-Style Beef Sausage:

Combine 1 pound Ground Beef, 1 teaspoon fennel seed, 1/2 teaspoon salt, 1/4 teaspoon coriander, 1/4 teaspoon garlic powder, 1/4 teaspoon paprika, 1/4 teaspoon black pepper and 1/8 to 1/4 teaspoon crushed red pepper in large bowl, mixing lightly but thoroughly. Heat large nonstick skillet over medium heat until hot. Add beef mixture; cook 8 to 10 minutes, breaking into 1/2 inch

crumbles and stirring occasionally. *(Cooking times are for fresh or thoroughly thawed Ground Beef. Ground Beef should be cooked to an internal temperature of 160°F. Color is not a reliable indicator of Ground Beef doneness.)*

Makes 2-1/2 cups crumbles