



### **Turkey Party Pizza**

*Have a party turkey dinner pizza style*

#### **Stuffing Topping:**

- 2 slices raw bacon
- 1 Tablespoons olive oil
- 1/2 cup chopped onion
- 1/2 cup chopped celery
- 1/2 cup chopped peeled apples
- 1/2 cup seasoned croutons, crushed
- 1/3 cup chopped walnuts
- 1/2 Tablespoon olive oil

#### **Directions:**

##### Prepare Stuffing Topping:

In a 10-inch skillet, cook bacon until crisp; remove; cool; cut into bite size chunks. Set bacon pieces and the bacon drippings aside separately.

In the same skillet, heat 1 Tablespoon olive oil; sauté onion, celery, and apples until softened, cook about 8 to 10 minutes. Stir in bacon pieces. Remove from skillet; set aside.

Prepare Crushed Crouton Topping: In a small bowl, stir crushed croutons, walnuts, and olive oil; set aside.

### **Turkey Party Pizza**

1 refrigerated dough or package mix to form 16-inch pizza crust  
3 cups low moisture shredded mozzarella cheese, divided  
4 to 6 ounces cooked turkey, chopped into bitesize pieces  
1/2 cup prepared turkey gravy

#### **Garnish**

10 ounces whole berry cranberry sauce or as desired  
2 Tablespoons fresh chopped parsley or as desired

Preheat oven to 400 degrees F. Grease or use baking spray on an insulated lined baking sheet or 16-inch round pizza pan; set aside.

**Prepare Cheese Pizza Crust:** Press your pizza crust into prepared baking pan. Prebake crust in preheated oven for 8 minutes. Remove crust from oven, spread 2 cups shredded cheese over the crust; press the cheese into the crust. (It will start to melt, forming a thin cheese coated crust.) Sprinkle remaining 1 cup shredded cheese over the entire pizza.

#### **Adding Toppings**

Arrange chunks of turkey over pizza. Brush gravy over turkey and pizza. Sprinkle Stuffing Topping over the pizza; then sprinkle the top with the Crushed Crouton Topping.

**Bake and Serve the Pizza:** Brush the edges of crust with the reserved bacon drippings; place in preheated oven; bake for 12 to 15 minutes or until golden brown.

**Garnish:** Top baked pizza with Tablespoons of cranberry sauce; sprinkle top of pizza with chopped parsley. Cut into about 10 slices with kitchen scissors. Yield: 10 to 12 slices

**Cook's Note:** We have used both a package mix pizza crust and refrigerated dough crust. Some pizza dough requires the prebaking step.

**About the Recipe:** Imagine a melting cheese-covered pizza crust smothered with gravy sauced roasted turkey chunks and topped with a deconstructed, crunchy apple bacon stuffing. Chilled sweet whole cranberry sauce is artfully spread on top, and the pizza is garnished with a sprinkle of chopped parsley. A delicious pizza to serve as supper or snack. Enjoy!