

Apple, Fennel & Sausage Pizza
by
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**Serves 6 - 8 as a starter course
or 2 – 3 as a main course**

Ingredients:

10 oz Pizza Dough
2 tablespoons Olive Oil
1 teaspoon Fennel Seeds
6 oz Mozzarella Cheese, grated
¼ cup Parmesan Cheese, grated
2 Italian Sausages (Pork, Chicken or Turkey)
1 small Apple, peeled, cored and cut into small dice
½ cup Onion, peeled and sliced thin
½ cup Fennel Bulb, sliced into thin strips

Instructions:

1. Preheat oven to 500 degrees F. If you have a pizza stone, place it on the lower rack while preheating.
2. Pizza dough can either be purchased or make your own. Roll the dough out into a 10” circle. Use flour on the counter in order to keep the dough from sticking. Place the dough on a piece of parchment paper if using a pizza stone or place on a round pizza pan if you don’t have a pizza stone.
3. Remove the sausage from its casing and sauté in a nonstick skillet over medium heat until browned and cooked through. Remove the cooked sausage from the skillet and set aside. Add the onion and fennel strips to the pan and sauté for 2 minutes. Add the diced apple and cook one additional minute. Remove from the heat.
4. To build the pizza, drizzle the olive oil over the dough and spread evenly with a pastry brush. Sprinkle the fennel seeds over the oil.
5. Cover the dough with the two grated cheeses. Add the sausage and apple mixture.
6. Bake in the hot oven (on the stone if available) for 4 to 6 minutes until the top is bubbling and the crust is golden brown on the bottom.
7. Remove from the oven and allow to cool for 3 to 4 minutes before cutting into wedges.

Enjoy with a glass of Sangiovese.