

## Uncle Bill's Cajun Pizza

Ingredients:

- One (1) Rib of Celery
- One (1) Green Pepper
- One (1) Onion
- Five (5) Cloves of Garlic
- One (1) Can of Tomato Sauce (small)
- One (1) T. Tony Chachere's Special Herbal Seasoning  
Spice N' Herbs
- Lifeline's Montana Jack with Jalapenos
- La Petit Outre Pizza Dough
- Uncle Bill's Baton Rouge Style Extra Hot Andouille
- Pickled Jalapenos (nacho sliced)
- Farmer's Market Cherry Tomatoes (3 kinds)

Start by chopping the celery, green pepper, onion and garlic --very fine. Next heat some olive oil in a fry pan. Add the chopped veges. Add 1 tablespoon of Spice N' Herbs Cajun Seasoning. Cook 'till soft. Add the tomato sauce and let cool!

Take the pizza dough and stretch it onto an oiled and corn-mealed pizza pan. Cover with clear wrap and let rise over night.

The next day uncover the dough. Take a fork and poke holes all over the dough. Cover with the tomato sauce. Top with cheese. Now top with the andouille sausage (sliced thin or crumbled) and top that with the sliced jalapenos and tomatoes.

Heat your oven to 600 degrees. (I put stone tiles in my oven, or you can use a pizza stone). Bake 12 minutes. Check the bottom to see if crust is done. If not, return it to the oven for 5 minutes!

Remove from the oven. Cut into slices and ENJOY your CAJUN PIZZA!!

Serves 4-8

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Missoula Montana

[www.unclebillssausages.com](http://www.unclebillssausages.com)



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Uncle Bill Says: My Cajun Pizza is spicier than most, but it's not hot. It's got great flavor. If I wanted it hot, I'd use fresh jalapenos. Using pickled, you get all of the flavor without the pain and the thrashing.

