HANDCRAFTED KRAUT



BAVARIAN PIZZA

Prep Time Total Time Servings 10 mins. 20 mins. 4 - 6

Ingredients

4-6 oz. pastrami, sliced into thin strips

1 cup Russian dressing

½ cup wholegrain mustard

3 cups gruyere cheese, shredded

1 cup green onions, chopped

1 cup Saverne® Bavarian Kraut, drained*

1 pizza dough, pre-made or homemade

Directions

- 1. Preheat oven to 450°F, using pizza stone if desired.
- Prepare pizza dough according to directions and bake until golden brown.
- 3. Add a thin layer of Russian dressing and mustard.
- 4. Top with pastrami, cheese, green onions and Saverne®
 Bavarian Kraut.
- 5. Bake at 450°F for 8-10 minutes until cheese is melted and golden brown on edges.

*Want to spice it up? Try Saverne® Sriracha Kraut.