

Philly Cheese Steak Pizza

From Goldie Gardner,
Co-Host of "Plain & Fancy Cooking"



Ingredients:

- 1 unbaked pizza crust (homemade or bought)
- 1/2 lb. sirloin steak, partially frozen, sliced into thin, bite-sized pieces
- 1 cup or more onion, thinly sliced
- 1 1/2 cups shredded cheese (suggested combination: Cheddar, Monterey Jack and Muenster)
- 1/4 cup mayonnaise
- 1/2 T. steak sauce
- 1 T. ketchup
- olive oil

To Prepare: Combine mayonnaise, steak sauce and ketchup to make sauce. Set aside. Saute' sliced onions in small amount of olive oil until just wilted. Remove from pan and set aside. In same pan, saute' steak pieces until no longer pink. Add pepper to taste. Drain steak in colander. To assemble pizza, spread sauce on crust. Top with about 1/2 cup shredded cheeses, then lightly sauteed onions.

(over)

of ingredients to suit your taste. Bake in preheated 400° oven for 10-15 min. or until bottom crust is golden brown. When using homemade crust, increase baking time to about 20 min.

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