

Pizza

I can not eat this pizza or tomatoes, but the rest of my GF family can and it is a favorite, especially when meeting for the holidays. I make for myself a mock pizza with eggplant, spinach, and homemade breakfast sausage.

2/3 Cup almond flour
1 1/3 T. Butter
1/3 Cup Parmesan Cheese
1 egg

Mix together by hand or with a mixer. Spread out on parchment paper on baking sheet. Bake at 300 degrees for 25 to 30 minutes

Sause

Can cook down tomatoes or use a can of tomatoe paste (I use GF Happy Harvest brand from aldi (tomato pulp and citric acid only).

Garlic
Organo
Basil
Crushed Red Pepper flakes
Salt (real salt brand)
Spices from Penzey's

Mix and add spices to taste.

Sausage

1 lb. ground Pork or 1/2 lb pork and 1/2 lb. beef. I buy the pure ground pork and beef at the People's meat market.

1 medium onion
1 1/2 t. Salt
1 clove garlic
1 bay leaf crushed
1/2 t. Pepper
1/2 t. Fennel seed crushed
1/4 t. Paprika
1/8 t. Thyme
1/8 t. Cayenne pepper

Mix and freeze extra and cook before putting on pizza. (Can adjust to taste.)

Top with Mozzarella Cheese and favorite Pizza toppings.

Bake with toppings on the prebaked crust for about 25 minutes at 300 degrees.