

Taylor Pork Roll Pizza

Ingredients:

Taylor Pork Roll (2 packages of sliced or ½ of a 3 pound roll)

Pizza Pie (make your own or pre-packaged)

Cherry Tomatoes

Basil Leaves

Pizza Sauce (1 jar or can)

Fresh Mozzarella

Extra Virgin Olive Oil

Kosher or Sea Salt

Red Pepper Flakes (optional)

1. Pre-heat oven to 500 degrees F.
2. Spread ¾ cup of pizza sauce evenly on the pizza pie, leaving 1 inch bare around the perimeter of the pie.
3. With great aplomb and mouthwatering anticipation, unwrap your delicious Taylor Pork Roll.
4. Slice four cuts in each individual slice of Taylor Pork Roll from the outer edges inwards about a ½ inch towards the center evenly spaced around the circumference. These cuts leave the cooked piece of Taylor Pork Roll looking like an old fireman's badge and prevent it from curling up in the middle while cooking.
5. Creatively cut the Taylor Pork Roll slices to your liking and place on the pizza pie.
6. Drain the mozzarella, pat dry and slice. Place on the pizza pie.
7. Bake in the oven on the top rack until the pizza crust is golden and the cheese is melted (about 10-12 minutes).
8. After taking the pizza out of the oven, add a light drizzle of olive oil, a sprinkle of salt, red pepper flakes (optional) and top off with basil leaves.
9. Enjoy the Taste of Happiness!



View all recipes at www.originaltaylorporkroll.com



The Taylor Provisions Company
63 Perrine Avenue
Trenton, NJ 08638-5114
(609) 392-1113