

Hello favorite Chefs! Summer is a fun time to mix things up and do something topsy turvy. So get your family together and make a yummy Upside Down Magic Pizza for dinner. You can add any of your favorite toppings to the mix. Pour the crust on top, bake in the oven and wait for the magic to happen!

Upside-Down Magic Pizza

1-pound bulk Italian sausage
1/2 cup chopped onion
1 1/4 cup spaghetti or pizza sauce
1/4 pound mushrooms, sliced - optional
8 ounces sliced mozzarella cheese
2 eggs
1 cup milk
1 Tbsp. butter, melted
1 cup flour
1/4 tsp. salt
1/3 cup shredded Parmesan cheese

4. In medium bowl whisk together eggs, milk, melted butter flour and salt. Mix until smooth. Pour evenly over Mozzarella cheese in dish. Sprinkle with Parmesan cheese.

5. Bake uncovered for 20-25 minutes or until crust is puffed and golden. Cut into squares and serve hot.

Chef Mary Gail

1. Preheat oven to 400 degrees. In large skillet, cook sausage and onion over medium heat until sausage is browned and onion is soft. Drain fat.

2. Add spaghetti sauce and mushrooms to skillet and heat until bubble. Pour into a 9 X 13-inch baking dish.

3. Arrange mozzarella cheese over sausage mixture.

