Meatball Pizza

Servings: 3

Ingredients

4 lb Tomato sauce 4 qt Mozzarella cheese shredded 800 each Meatball beef 40 ounce Dough

Directions

- 1. Roll out dough to about 1/4 inch thick.
- 2. Add layer of pizza sauce to dough having it be an even layer of sauce evenly distributed throughout the entire layer of dough, while not having to much sauce on, but also not having to little amount of sauce
- 3. Add cheese to dough and sauce, again make sure to have an even layer of cheese so some people don't get a slice that has no cheese(no one likes that)
- 4. Add meatballs to pizza, now it says 200, but as my grandpappy use to tell me there is no such thing as to many meatballs. So go ahead an pile on as many as you want until you feel there is an appropriate amount of meatballs on the pizza.
- 5. Bake at 425 F for 1 hour. This will change proportionally to the amount of extra meatballs you put on the pizza.
- 6. Take out and let sit for approx. 30 seconds before cutting pizza into exactly 9 slices.

*contains Dairy,Meat,Gluten