

Breakfast Pizza--with a kick!!

Heat oven to 400 degrees

Ingredients:

- Shredded cooked hash brown potatoes (you can spice them up with creole seasoning if you want a little kick)
- 2 cups plus more to top of shredded gruyere bacon flavored cheese or your favorite smoked cheese.
- Your favorite homemade pizza crust or Pillsbury pizza classic crust. (needs to be a thick or deep dish crust).
- 1 cup (or slightly more) chopped multi-colored peppers
- 1 small can sliced black olives
- 1 cup cooked smoked maple bacon chopped
- 1 pkg Jimmy Dean turkey sausage crumbles
- Enough canned, jarred or homemade pasta or pizza sauce to cover 2 pizzas
- 3 or 4 eggs (save for the end)
- Add other toppings that you may want on there.

Spread the dough on lightly greased pizza pans or cookie sheets. Make sure you get the dough up on the sides so there is a crust. Spread a layer of sauce, then put on shredded potatoes, peppers, olives, turkey crumbles and shredded smoked cheese and on top. Put the crumbled maple flavored bacon on top of the cheese.

Bake for 15-18 min at 400 degrees or till lightly golden brown.

After the pizza is taken out, turn the heat down to 350 and make wells in different areas on the pizza and crack the eggs into the wells. Put back into the oven for 5 to 10 minutes or until the eggs are they way that you like them (runny, medium, etc.). Top with the remainder of the smoked cheese and Tabasco sauce or any spicy sauce that you like.