

What do I do when I discover a single leftover smoked sausage, odds and ends in the cheese drawer and half a bell pepper? Make pizza, of course! This is one of my favorite ways to use up leftovers, and it puts an interesting twist on one of the most popular dinner items in our household.

### INGREDIENTS

1 ball of my NY pizza dough  
1/4 cup sweet-spicy bbq sauce  
1 link smoked sausage\* (about 4 oz.), cut into bite-sized pieces  
1/2 medium onion, sliced  
1/2 medium green bell pepper, sliced  
Extra virgin olive oil  
Handful of cremini mushrooms, cleaned and sliced  
1 cup combined white cheddar and mozzarella\*, grated  
Sea salt and freshly cracked black pepper (smoked, if you can find it)

### \*NOTES

Smoked sausage has a very firm texture, perfect here because I could crisp up the cut edges in a skillet for even more texture and interest for our pizza. Kielbasa is a common example of a smoked sausage.

For this pizza, I used the bits of cheese we already had. If I were shopping from scratch, I would have gone straight for the cheddar on its own, or perhaps even a smoked cheddar or gouda.

### INSTRUCTIONS

1. Preheat the oven to 550° F, with pizza steel or stone in place about 8" from the top heating element. (Follow temperature guidelines for your stone, if they differ, and adjust baking time)
2. In a small skillet, heat olive oil over medium high heat and sauté the smoked sausage until edges are crispy and some of the fat renders. Transfer sausage to a small bowl. Add onions and peppers to the same pan and sauté until soft and lightly caramelized. Add mushrooms and cook until soft and some of the moisture evaporates. Season with sea salt and black pepper.
3. Shape pizza dough into a 14" circle and transfer it to a greased pizza pan or floured and cornmeal-dusted pizza peel.
4. Brush dough with olive oil and season with salt and pepper. Then spread the sauce in a thin layer, leaving 1/2" bare edges.
5. Scatter half of the cheese over the sauce, and then distribute the peppers, onions, mushrooms and sausage. Top with remaining cheese and slide the pizza into a preheated oven for about 7 minutes, or until crust is puffy and golden and cheese is bubbly all over.