

# Betty's English Muffin Party Pizzas



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In this video, Betty demonstrates how to make Super Bowl English Muffin Pizzas. This is a great party food, because you can provide the toppings and let your guests make their own miniature pizzas!

## Ingredients:

English muffins, split in halves

bottled Italian sauce (or pizza sauce)

meat suggestions: browned Italian sausage, browned pork sausage, pepperoni, partially cooked bacon, cooked ham, browned hamburger, cooked chicken, or others (I used only browned Italian sausage.)

vegetable/fruit suggestions: chopped onion, chopped green bell pepper, chopped red bell pepper, chopped mushroom, chopped green olives, chopped ripe olives, chopped pickled jalapeno peppers, chopped pineapple, or others (I used only chopped onion, chopped green pepper, and chopped mushrooms.)

shredded mozzarella cheese

other topping suggestions: shredded Cheddar cheese, shredded Parmesan cheese, shredded Romano cheese, shredded provolone cheese, chopped anchovies, or others

Place English muffin-halves in a toaster or in the oven under the broiler unit until lightly toasted. Place the toasted muffin-halves on a shallow nonstick baking pan or a pan that has been sprayed with cooking oil spray. Spread each toasted muffin-half with Italian sauce, until the top is covered, but not enough to make the finished pizza soggy. Place toppings, one at a time, on top of Italian sauce, with the last topping being a generous amount of shredded mozzarella cheese. Place pan in oven that has been set to broil. Broil (with the oven door closed) until the cheese is melted and beginning to brown. The English muffin-half should be nice and crispy and tan. Remove pan from oven, and quickly remove finished Super Bowl English Muffin Pizzas to a large serving platter, and repeat the process for another batch. You can have more than one batch going at the same time, if you have a lot of people to feed, but serve pizzas while they are hot. These are scrumptious, but also hearty and filling, finger-friendly, and just delightful for a Super Bowl Party! I hope you enjoy these! Happy Super Bowl to you and yours! Love, Betty ♥