

Breakfast Pizza w/Fried Eggs



This is great tailgate food for an early game

Serves 8

1 loaf ciabatta bread	4oz spicy bulk sausage, cooked, crumbled
1/3c olive oil	6 bacon slices, cooked, crumbled
1/2c green olives, chopped	8oz mozzarella cheese, shredded
1 small onion, finely chopped	8 large eggs
1/3c sundried tomatoes, drained, chopped	

Preheat oven to 450. Sauté sausage and bacon. Drain well, crumble and set aside. Cut bread horizontally in half and place bread, cut side up, on baking sheet.

Mix 4T olive oil with chopped green olives, onion and sundried tomatoes and season with salt and pepper. Spread onion and oil mixture ~ reserving 2T of oil for later use ~ on bread halves, spreading out vegetables to both ends. Sprinkle cooked sausage and bacon on top of vegetables and top with grated cheese.

Bake bread, until cheese melts and bread begins to crisp ~ about 10 minutes. While bread is baking, heat remaining oil in large skillet over medium heat. Crack eggs into skillet and sprinkle with salt and pepper. Cook 2 minutes. Remove skillet from heat and let eggs stand in skillet while bread finishes baking.

Arrange 4 eggs on top of each pizza and spoon 1T reserved onion oil on top of eggs on each half of bread. Slice each half of bread into 4 pieces and serve hot.

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