



Cubano Pizza with Smokey Onion Mustard

This Cuban-styled pizza is for any meal and as an appetizer.

Ingredients:

- 1 12" Traditional Crust or Brick Oven Style Crust
- 3 TBSP Terrapin Ridge Farms Smokey Onion Mustard
- 2 TBSP mayonnaise
- 3 cups Shredded Swiss Cheese (6 slices can be used as a substitute)
- 1 cup ham diced small
- 1 small red onion thinly sliced
- 4 dill pickle spheres chopped

Directions:

Preheat oven to 425 degrees F. Put pizza crust on pan. Mix Terrapin Ridge Farms Smokey Onion Mustard with the mayonnaise, brush on Pizza Crust. Layer pizza crust as follows: cheese, ham, onions, dill pickles and parsley. Place in oven for 10 to 12 minutes or until heated through. Remove from oven cut and serve.