



Rye Bread Party Pizzas



Recipe by: DREW810

"Very easy little pizzas to make -- my family counts on them for New Year's Eve! This recipe uses plenty of melted cheese, a dash of Worcestershire sauce and a dash of ketchup, all mixed with beef and sausage. Perfect for preparing ahead and freezing! "

Ingredients

15

291

- 1 pound ground beef
- 1 pound ground pork sausage
- 1 pound processed cheese food
- 1 teaspoon Worcestershire sauce
- 1 tablespoon ketchup
- 1 (1 pound) loaf cocktail rye bread
- Add all ingredients to list

Directions

Prep
30 m

Cook
15 m

Ready In
45 m

- 1 Preheat oven to 350 degrees F (175 degrees C). Line a medium baking sheet with aluminum foil.
- 2 Place ground beef and ground pork sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside.
- 3 Place processed cheese food in a large, microwave safe bowl. Microwave on high 3 to 4 minutes, or until processed cheese food is melted.
- 4 Into the bowl with melted processed cheese food, mix Worcestershire sauce and ketchup. When thoroughly blended, mix in beef and pork.
- 5 Place approximately 2 tablespoons of the mixture on each slice of cocktail rye bread.
- 6 Arrange cocktail rye bread slices in a single layer on the prepared baking sheet. Bake in the preheated oven 10 to 15 minutes, or until lightly browned and crisp.

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