

Cuban Supreme Pizza

Ingredients

- Dough – Purchase some fresh dough from a pizza shop or buy some from the store. Seriously just buy the dough or if you want find a recipe for dough on the internet and spend 2 hours of your life that you will never regain...
- 2 cloves garlic
- 1 small package of basil
- 2 large sweet pickles (slice them thin)
- 1 tablespoon yellow mustard
- 1 tablespoon olive oil
- 1 ½ teaspoons dried oregano
- Ground pepper to taste
- 2 cups shredded Swiss cheese (or sliced swiss but it's important that it's swiss)
- 4 ounces pulled pork (see pulled pork recipe...this is optional)
- 4 ounces sliced ham

Preparation

- **Step 1:** Preheat oven to 400, use a pizza stone if possible
- **Step 2:** Spread dough on pizza stone or baking sheet and brush with olive oil leaving ½ inch border
- **Step 3:** Drizzle olive oil, mustard, garlic, and basil on dough. Be careful to spread it out evenly with a spoon or spatula very thin. You just want a hint of the mustard flavor
- **Step 4:** Top with half the pork and ham then the swiss cheese and cover evenly
- **Step 5:** After the cheese is on the pie then add in the pickles and the rest of the ham and roast pork
- **Step 6:** Bake for about 15 minutes or until cheese is thoroughly melted.
- **Step 7:** Let it rest for a few minutes then slice it and serve.