

## Hot Weiner Pizza

### Ingredients:

**Makes one 14 inch pizza**

- 1 lb pizza dough
- 10 NY System weiners (or skinless hot dogs), sliced
- Hot weiner sauce for topping pizza
- 1 small onion, diced
- Yellow mustard (for drizzling)
- Celery salt (for garnish)

### Assemble the Pizza:

1. **Preheat oven to 425°F.**
2. Lightly oil a pizza pan or sheet pan. Stretch the dough onto the pan.
3. Cover the dough **liberally with yellow mustard**, spreading evenly with an offset spatula or the back of a spoon.
4. Spread a generous layer of hot weiner sauce evenly over the mustard.
5. Place **sliced weiners** (or skinless franks) on top.

### Bake the Pizza:

6. Place the pizza in the oven and bake for **15-20 minutes**, or until the bottom of the crust is golden brown and crispy.

7. Remove from oven, sprinkle evenly with **diced onions** (if using).

8. Finish with a **light sprinkle of celery salt** for the classic NY System flavor.

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### Serve & Enjoy!

Slice it up, serve hot, and get ready for your guests to say *"OMG!"*