Sausage and Sweet Potato Pizza

Crust

3 cups all purpose flour

1 teaspoon instant yeast

1 teaspoon salt

1 teaspoons sugar

1 Tablespoon olive oil

1 cup water

Toppings

1 cup mozzarella cheese, shredded

1/2 cup Monterey jack cheese, shredded

½ pound ground pork sage sausage

1 sweet potato peeled, diced

5-6 sage leaves fresh

1 egg beaten, optional

2 Tablespoons olive oil

red pepper flakes

Combine dough ingredients in bowl of standing mixer.

Knead 5 minutes.

Place in a greased bowl.  Cover and let rise 1 hour.

Fry sausage in skillet until brown and crispy.

Sauté diced potatoes in skillet with reserved sausage grease until browned.

Add garlic, butter and sage and sauté until potatoes are tender.

Roll out dough to a 12" circle.

Heat pizza stone on grill or in the oven.

Sprinkle stone with cornmeal.

Place crust on hot stone.

Beat egg with red pepper flakes.  Brush over crust edges.

Brush remainder of crust with oil.

Sprinkle cheese over crust.

Sprinkle sausage over cheese.

Sprinkle sweet potato over pizza.

Add sage leaves on top.

Bake for 15-20 minutes, or until crust is light golden brown, and cheese is melted and bubbly.