



HAWAIIAN PULLED PORK BBQ PIZZA

Featuring:

Smokehouse 220 Smoky BBQ Sauce

Ingredients

Smokehouse 220 Smoky
BBQ Sauce

Pineapple, crushed, drained

Pineapple, fresh, chunks

Ventura Foods Teriyaki Sauce

Pizza Dough, divided

Pulled Pork, unsauced

½ Red Onion, small, cut
into slivers

Mozzarella, fresh,
sliced, quartered

Measure

2 cups

4 oz.

½ cup

1 tbsp.

24 oz.

12 oz.

1 ea.

8 oz.

Methods:

1. Preheat oven to 475°F with baking stone place on lowest rack.
2. Divide dough in half; roll one portion of dough out to approximate 9-10" round.
3. Place dough onto pre-heated baking stone. Immediately spread ½ cup of the sauce on the crust, leaving ½" border.
4. Top with half of the pork, pineapple, onion, and cheese.
5. Bake for 6-7 minutes until crust is browned and cheese is melted. Repeat with remaining dough and toppings.

For Sauce:

1. Combine all ingredients in small saucepan.
2. Bring to a boil; lower temperature and simmer for 10 minutes.
3. Can be made ahead of time; refrigerate until time of use.