

BBQ Chicken Pizza



Recipe by Lynfred Brand Ambassador, Laura Lorenz

Ingredients

- 1 premade pizza dough ball-1lb (or homemade)
- ¼ of a small red onion, sliced
- 4 pieces of thick-cut bacon, cooked and crumbled
- 1 jalapeno, sliced
- 1 cup Colby Jack cheese, shredded
- ¼ cup of favorite BBQ sauce
- ½ tablespoon apple cider vinegar
- Flour for rolling out the dough

BBQ Chicken-

- 4 lbs. bone-in chicken thighs, skinned
- 1 yellow onion, peeled and quartered
- 1 tablespoon liquid smoke
- ¼ cup favorite BBQ rub
- 1 bottle of favorite bock lager, amber lager

Garnish-

- Fresh cilantro, torn
- Microgreens (optional)

Directions

BBQ chicken in the crockpot-
Place the quartered onion in the bottom of a (5-6 quart) crockpot. Next fully coat the chicken with the rub and massage until completely covered (this can be done the night before and placed in the fridge for quick assembly in the morning). Place the chicken on top of the onion.

Then pour the beer and liquid smoke on top, cover, and cook on low for 6-6.5 hours. The chicken should fall off the bone when done. Shred the meat when finished and set aside for pizza assembly. About 1-1.5 cups will be used for 1 pizza. Preheat the pizza stone at 425 degrees for 30 minutes. (A cookie sheet can also be used if a pizza stone isn't available).

BBQ Pizza Sauce-

Whisk together the BBQ sauce and the apple cider vinegar in a small bowl and set aside.

Pizza Assembly-

Roll dough out on a floured surface to about ¼ inch thickness, and place on the stone. Poke holes in the dough with a fork (this prevents air bubbles when baking).
Optional-brush the edges of the crust with olive oil for golden brown edges. Top with the BBQ pizza sauce, sprinkle on the shredded cheese, then top with the chicken, bacon, jalapeños, and red onion. *More or less can be used for toppings (personal preference). Bake the pizza (middle rack) for 20-25 minutes or until the edges are brown, the center is set, and the cheese is melted. When the pizza is done baking, take it out of the oven and top with the cilantro and microgreens for an extra bite and a pretty presentation.

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