

RECIPE

CHICAGO STYLE BBQ PIZZA

GENEROUSLY FILLED DEEP DISH PIZZA
FROM THE SKILLET

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BARBECUE SAUCES

BARBECUE RUBS



BARBECUE PICKLES

BARBECUE BRINES



RECIPE

CHICAGO STYLE BBQ PIZZA

INGREDIENTS

- PIZZA DOUGH
- KANSAS CITY RED SAUCE
- MOZZARELLA CHEESE
- PARMESAN CHEESE
- TOMATO SLICES
- OIL OR BUTTER
- BARBECUED MEAT; FOR EXAMPLE, LEFT OVER PULLED PORK, BRISKET OR CHICKEN.

MATERIALS

- SKILLET
- LOCKABLE BARBECUE

PREPARATION

FOR 2-4 PERSONS
PREPARATION: 15 MIN.
COOKING: 20-60 MIN
(DEPENDING ON THE THICKNESS
OF YOUR BBQ PIZZA)
BBQ TEMPERATURE: 150°-160°C
CORE TEMPERATURE: N/A. THE
PIZZA IS READY WHEN THE TOP
IS NICELY GOLDEN BROWN AND
THE FILLING IS BUBBLING A LITTLE.



STEP 1

GREASE THE SKILLET WITH OIL OR BUTTER. COVER UP TO THE EDGE WITH PIZZA DOUGH AND PRICK SOME HOLES IN IT WITH A FORK. BAKE THE DOUGH BRIEFLY IN A BARBECUE AT 160°C. FOR ABOUT 10 MINUTES.

STEP 2

FILL THE PIZZA. WE USED FOR EXAMPLE SOME LEFTOVER BARBECUED CHICKEN THIGH. WE CUT IT INTO SMALL PIECES AND STUFFED THE PIZZA GENEROUSLY.

PUT THE BARBECUE SAUCE OVER IT TO TASTE. WE LIKE IT GENEROUS.

TOP WITH SLICES OF MOZZARELLA, TOMATO SLICES AND SPRINKLE WITH THE PARMESAN CHEESE.

BAKE THE PIZZA IN A BARBECUE AT ABOUT 160°C UNTIL THE TOP IS NICELY GOLDEN BROWN AND THE FILLING IS BUBBLING A BIT. DEPENDING ON THE THICKNESS OF YOUR PIZZA, ABOUT 20 TO 40 MINUTES.

STEP 3

CUT THE PIZZA IN THE SKILLET INTO SLICES AND SERVE THE PIZZA IN THE SKILLET. (BE CAREFUL IT'S HOT!!!). SERVE WITH A FRESH ARUGULA SALAD. OR IF YOU HAVE TOMATO AND MOZZARELLA LEFT OVER. MAKE A NICE SALAD CAPRESE. CUT THE TOMATO AND MOZZARELLA INTO SLICES. ADD SOME FRESH BASIL ON TOP. A DASH OF OLIVE OIL AND A PINCH OF SALT.



CHECK ONLINE

THIS RECIPE AND MANY OTHERS
CAN BE FOUND ON OUR WEBSITE.