SMOKESHOW PIE

Smoked chicken and cheddar give savory BBQ flavor to this endlessly customizable pie. While a pizza dough recipe is provided, of course feel free to use your own recipe, sauce/cheese ratios, and baking time.

INGREDIENTS

- [ ] 1 piece Mountaire® Black Label Chicken Chop™, Fresh, Boneless, Skin-on (47417)
- [ ] 16 oz pizza dough
- [ ] 2 oz smoky BBQ sauce
- [ ] 6 oz smoked chicken
- [ ] 6 oz smoked cheddar, shredded
- [ ] 1 oz pickled jalapeños
- [ ] French fried onions, as needed

PIZZA DOUGH

Makes enough dough for about 12 14" pizzas. NOTE: Gram measurements are more precise, but ounces are provided for reference.

- [ ] 2025 g (71.43 oz) water
- [ ] 112 g (3.95 oz) olive oil
- [ ] 54 g (1.90 oz) sugar
- [ ] 41 g (1.45 oz) yeast
- [ ] 81 g (2.86 oz) salt
- [ ] 112 g (3.95 oz) whole milk powder
- [ ] 3240 g (114.28 oz) all-purpose flour

NOTES



PREPARATION

Yield: 1 serving

1. Prepare the smoked chicken: Season boneless chicken legs with salt and allow to cure for 30-60 minutes. Place in a smoker set to 225°F, skin-side-down over applewood, and smoke approximately 90 minutes, or until reaching an internal temperature of 185°F. Discard the skin and shred the chicken. Reserve for service.
2. Make the pizza dough: Combine ingredients, in order, in a mixing bowl. Use the dough hook to mix on medium speed for 10 minutes. Portion into 16-ounce balls and rest for 30 minutes. Use immediately. Alternatively, shape and store refrigerated until ready to use.
3. Build the pizza: Stretch the dough and top with BBQ sauce, smoked chicken, smoked cheddar, and pickled jalapeños. Recommended bake time: 570°F for 7-10 minutes.
4. After baking, sprinkle with French fried onions.

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