

Smokey Grilled BBQ Chicken Pizza

*** Great for Entertaining ***

Grilled pizza not only makes a great meal but is also great fun when entertaining. Make the dough up to 24 hours ahead of time (for a quick crust, use a dry mix like Martha White, follow package instructions)

For the dough:

2 cups and 2 tablespoons bread flour (all-purpose will also work) plus more for dusting
1 packet instant yeast
1 1/2 teaspoons salt
1 cup warm water

In a stand mixer combine the flour, yeast, and salt, mix thoroughly. Add water and knead with dough hook for 10 minutes until ball is smooth and elastic. Cover and refrigerate for up to 24 hours. The dough should double in size.

The next day, use floured hands to dump dough onto lightly floured work surface. Roll into a log and divide into 8 even pieces with a bench scraper or knife. Form each piece into a ball by gathering the dough towards the bottom. Lightly oil 8 small container (soup bowls work great) and place 1 dough ball in each one. Lightly grease the tops of the dough balls then cover each bowl with plastic wrap. Allow to rise at room temperature until doubled in volume.

On a heavily floured surface, roll dough ball into an 8" circle and 1/4-inch thick using rolling pin; they do not need to be perfect. Shake off excess flour

Brush both sides of crust with additional oil. Using hands lift each crust carefully and place on grill. Cook for 3 to 5 minutes until bottom is lightly browned and top looks set. Using long handled tongs, remove crust from grill, grilled side up, to a platter or baking sheet.

Topping:

8-12 oz chicken breast
1/2 C Ole Ray's Kentucky Red Bourbon BBQ sauce
2 T chopped fresh parsley
Shredded mozzarella cheese
1/2 cup red onions, thinly sliced
1/2 jar roasted red peppers, thinly sliced
3-5 ounces smoked mozzarella cheese, torn into little pieces
Dried pepper flakes

Preheat oven to 400 degrees.

Season chicken with salt and pepper, drizzle with oil, and cook in skillet over medium heat seer chicken breast for 2 minutes on each side, transfer to a baking dish and roast in oven for 7-10 minutes. Let rest for 10 minutes then slice into 1/8" slices.

Spread about 1 T BBQ sauce over the browned side of the crust. Sprinkle with chopped parsley and shredded mozzarella cheese. Add chicken, peppers, onion, and smoked mozzarella. Sprinkle with dried pepper flakes.

Have your friends top their own pizzas the way they like it

Carefully slide each pizza onto the grill. Cook an additional 3 to 5 minutes until bottom of crust is browned and cheese is melted. Remove from grill and serve immediately.

*Enjoy with friends a great glass of **Beckman Vineyards Cuvee Le Bec** (Dry Red Blend), **Butler Yellowwood Red** (Semi-Dry Red Wine), or **Brown County Vista Red** (Semi-Sweet Red Wine).*