

Head Country Hawaiian Baby Back Rib Pizza



see more at GrillSeeker.com

Yield: 2 pizzas | Prep time: 2 hours | Cook time: 7 min

INGREDIENTS

Pizza Crust:

- 4 cups bread flour
- 2 tbsp granulated garlic
- 2 tsp sugar
- 1 envelope instant dry yeast
- 3 tsp kosher salt
- 1 tbsp black pepper
- 1 ½ cups hot water, about 110°F to activate the yeast
- 3 tbsp olive oil

Pizza Toppings:

- 1 ½ cups Head County Bar-B-Que Sauce – The Original
- 3 cups shredded mozzarella cheese
- 2 cups baby back ribs, shredded
- 1 tbsp olive oil
- ½ cup pineapple chunks (optional)
- Thinly sliced red onions
- Basil leaves, for garnish
- Cornmeal

EQUIPMENT

- Primo Ceramic Grill
- Primo baking / Pizza Stone
- Charcoal

DIRECTIONS

Pizza Dough:

1. Combine flour, garlic, sugar, yeast, salt, and pepper in the bowl of a stand mixer. Turn the mixer on low and add the hot water and olive oil.
2. Put mixed dough on a lightly floured surface and knead until it forms a ball shape.
3. Place dough into lightly greased bowl, coat the dough with olive oil thinly, cover with plastic wrap, and let sit for one hour.
4. Preheat the grill to 550°F. Place pizza stone on cooker.
5. Cut the dough into 2 equal pieces and let them rest under plastic wrap for 10 minutes. Roll out dough and coat the bottom of the dough with cornmeal.

For the Pizzas:

1. Once the dough is rolled out, add $\frac{3}{4}$ cup of Head County Bar-B-Que Sauce - The Original to each pizza and spread evenly, leaving about an inch from the edge.
2. Divide the mozzarella, shredded rib meat, onions, and pineapple evenly between the two pizzas, sprinkling the toppings over the sauce.
3. Brush the edges (crust) of the pizzas with olive oil. This will help the crust get that crisp and golden-brown color we all love on pizza crust.
4. Place the pizzas (one at a time if your stone cannot accommodate both) onto the hot pizza stone for 7 minutes. Remove your pizzas from the cooker and garnish with the fresh basil leaves. I like to tear the basil leaves into pieces that are approximately dime-sized.
5. Allow the pizzas to cool for a few minutes, cut and enjoy!