



Garden Fresh Farm Recipes

Pizza Butt Pickle

Ingredients:

1 pound smoked Boston Butt shredded (Rizzie Recipe)
18 dill pickle chips
1 tablespoon all-purpose flour, plus more for work surface
1 cup pizza sauce (Rizzie Recipe)
1/4 cup grated Parmesan
1 (16-ounce) ball pizza dough, store-bought
1 cup grated mozzarella
Olive oil, for brushing crust

Directions:

Preheat the oven to 400 degrees F. Adjust racks to the middle of the oven. Put pizza stone in the oven to preheat while you begin the sauce.

Flour your work surface and roll the pizza dough into a 13-inch diameter. Place on a floured pizza peel.

Spread olive oil over the dough. Spread pizza sauce over oiled dough. Arrange butt and cover with pickles. Spread mozzarella cheese and sprinkle parmesan cheese.

Carefully remove the pizza stone from the oven and transfer the pizza from the peel to the hot stone.

Bake the pizza until crisp and golden, about 15-25 minutes. Remove from oven. Slice and serve.