



Menu du Jour

15 May 06

BBQ Chicken Pizza
(Serves two)

Barbecue Chicken Pizza

Grilled pizza, unlike its oven-baked brother, does better with less sauce and toppings. Although you could prepare your own pizza dough, using refrigerated dough makes this recipe simpler to prepare.

1 pkg. refrigerated pizza dough
1 cup sliced or diced roasted chicken
1 cup barbecue sauce (recipe follows)
1/2 medium red onion, thinly sliced
1/2 green bell pepper, thinly sliced
1/2 cup shredded Monterey jack cheese
1/4 cup chopped fresh cilantro leaves

On a lightly floured countertop, spread and flatten the pizza dough with the heel of your lightly floured hands into a 10- to 12-inch circle, about 1/8-inch thick. (The actual shape of the pizza is not important; but try to get an even thickness without any holes in the dough.)

Prepare the grill for high heat (400 to 450 degrees F.) indirect cooking and set the grill rack about 4 inches above the heat source. Lightly grease the grill grate with oil.

Lightly dust a pizza peel with cornmeal. Place the dough on it to bring to the grill. When the grill is hot, slide the dough onto the hot side of the grill. The dough will puff slightly, the underside will begin to stiffen and grill marks will start to appear. Using a large spatula or the peel, flip the dough over onto the cooler part of the grill. Brush the grilled surface of the dough with olive oil. Cover grill and continue cooking for another 8 to 10 minutes.

Flip the dough again. Using a pizza peel or two large metal spatulas, remove the pizza from grill and allow it to cool slightly.

Spread 1/4 cup of the barbecue sauce atop pizza dough. Mix sliced chicken with 1/2 to 3/4 cup barbecue sauce. Place chicken, onion, pepper and Monterey jack cheese on cooked dough. Indirectly cook until the toppings are warmed and cheese has melted. Garnish with fresh chopped cilantro.



BBQ Chicken Sauce

This sauce works well for smoked or grilled chicken. Feel free to modify it by adding your own favorite flavors such as cayenne or commercial hot sauce. The chipotle chile gives the sauce a smoky flavor and somewhat of a bite. The sauce has several layers of flavor due to the variety of spices and seasonings. Since the sauce is made with dehydrated spices, it has a very long shelf life (if there is any remaining). Store the sauce refrigerated in an airtight container. The recipe is easily doubled.

1 cup ketchup
1 cup chicken stock
1 teaspoon coarse kosher salt
1 teaspoon freshly ground black pepper
1 teaspoon celery seed
2 tablespoons light brown sugar
2 teaspoons dried mustard
1/2 teaspoon granulated onion
1/2 teaspoon granulated garlic
1 teaspoon ground chipotle chile powder
1 tablespoon granulated sugar
2 teaspoons freshly squeezed lime juice

Combine the ingredients in a medium saucepan. Whisk well to incorporate. Bring the sauce to a low simmer and cook, stirring occasionally, for about 15 minutes or until the sauce thickens.



Cooking & Presentation



Grilled Pizza Dough



Finished BBQ Chicken Pizza