



Pulled Pork Pizza - Deep Dish Style

Crust:

- 1 cup warm water
- 1 package active dry yeast
- 2-1/2 cups bread flour (or all purpose)
- 2 tablespoons olive oil
- 1/2 teaspoon salt

In bowl of food processor with metal blade, combine 1-1/2 cups flour with warm water and yeast. Blitz to mix well. Add 1 more cup of flour, olive oil and salt. Blitz until dough forms into one ball and rides on top of the metal blade - about 20 seconds. If dough is very sticky add more flour and mix again, however the dough should be very soft. Remove dough to a lightly oiled bowl, cover with plastic wrap and let rise in a warm place until doubled in bulk (about 1 hour). After dough has risen, remove to a floured board and punch down lightly, cover with bowl and allow to rest for 20 minutes.

Filling:

- 2 Tablespoons olive oil
- 1 small onion
- 2 cups sliced mushrooms
- 2 cloves garlic, minced
- Coarse ground black pepper and salt
- 1/3 cup barbecue sauce
- 1-1/2 cups shredded pepper jack cheese
- 1 cup pulled pork
- 1/4 cup sliced pickled jalapenos
- 8 ounces fresh mozzarella cheese, sliced

Heat 1 tablespoon oil over medium high in a large sauté pan. Add onions and cook until softened and just starting to turn golden brown. Remove from pan and set aside. Add remaining oil to pan, heat and add mushrooms. Sauté until browned. Add garlic, season with salt and pepper and cook for a minute more. Remove from pan and cool slightly.

Preheat oven to 500. Spray a 12 inch spring form pan with cooking spray and place all of dough into center. Working with a small roller or your fingers, spread dough evenly onto bottom and up approximately 1-1/2 inches on the sides of the pan. Spread barbecue sauce over dough on bottom of pan and sprinkle 1 cup of pepper jack cheese on top. Add onion and mushrooms followed by pulled pork and jalapenos. Finish with mozzarella cheese and the remaining pepper jack. Bake for 20 to 25 minutes or until crust is browned and filling is bubbling. Remove from oven to a board. Remove sides of pan and slide pizza from bottom disc onto board. Slice and serve.