



# SMOKESHOW PIE

Smoked chicken and cheddar give savory BBQ flavor to this endlessly customizable pie. While a pizza dough recipe is provided, of course feel free to use your own recipe, sauce/cheese ratios, and baking time.

## INGREDIENTS

- ☐ 1 piece Mouantaire® Black Label Chicken Chop™, Fresh, Boneless, Skin-on (47417)
- ☐ 16 oz pizza dough
- ☐ 2 oz smoky BBQ sauce
- ☐ 6 oz smoked chicken
- ☐ 6 oz smoked cheddar, shredded
- ☐ 1 oz pickled jalapeños
- ☐ French fried onions, as needed

### PIZZA DOUGH

Makes enough dough for about 12 14" pizzas. NOTE: Gram measurements are more precise, but ounces are provided for reference.

- ☐ 2025 g (71.43 oz) water
- ☐ 112 g (3.95 oz) olive oil
- ☐ 54 g (1.90 oz) sugar
- ☐ 41 g (1.45 oz) yeast
- ☐ 81 g (2.86 oz) salt
- ☐ 112 g (3.95 oz) whole milk powder
- ☐ 3240 g (114.28 oz) all-purpose flour

## NOTES



## PREPARATION

Yield: 1 serving

1. Prepare the smoked chicken: Season boneless chicken legs with salt and allow to cure for 30-60 minutes. Place in a smoker set to 225°F, skin-side-down over applewood, and smoke approximately 90 minutes, or until reaching an internal temperature of 185°F. Discard the skin and shred the chicken. Reserve for service.
2. Make the pizza dough: Combine ingredients, in order, in a mixing bowl. Use the dough hook to mix on medium speed for 10 minutes. Portion into 16-ounce balls and rest for 30 minutes. Use immediately. Alternatively, shape and store refrigerated until ready to use.
3. Build the pizza: Stretch the dough and top with BBQ sauce, smoked chicken, smoked cheddar, and pickled jalapeños. Recommended bake time: 570°F for 7-10 minutes.
4. After baking, sprinkle with French fried onions.