\\gpps.gpschools.org\dfs\Apps\Global\Microsoft_OfficeMediaContent_2002\FILES\PFILES\MSOFFICE\MEDIA\CNTCD1\ClipArt3\j0238467.wmfBBQ Chicken Pizza

Day One: For the dough

Ingredients:

* 1 package active dry yeast (2 ¼ tsp.)
* 1 tsp sugar
* 1 cup warm water
* 1 tbsp kosher salt
* Extra Virgin Olive Oil
* 1 cups flour

Directions:

1. Measure warm water, add yeast, and sugar. Stir to dissolve.
2. Let sit until yeast starts to come alive and foam, about 5-10 minutes.
3. Pour yeast mixture into bowl for stand mixer. Put on your dough hook.
4. Turn the mixer on low, add salt, and 2 tbsp of olive oil.
5. Slowly add flour, 1 cup at a time. Mix until all flour is incorporated.
6. When the dough starts to come together, turn mixer to medium speed. Stop periodically and clean dough from mixture.
7. Show Miss. Sobotka your dough!!
8. Knead in mixer for 5 minutes.
9. Turn dough out into lightly oiled bowl. Turn to coat in oil.
10. Cover with a damp towel. Label a gallon size zip top bag. Dough will rise about one hour, and then be transferred into the bag and refrigerated.

Day Two: For the Pizza

Ingredients:

* ½ cup BBQ Sauce (more or less if desired)
* 1 chicken breast, cooked, about ½ cup chopped
* 1 cup Mozzarella cheese
* Rings of red onion (if desired)

Directions:

1. Preheat oven to 425 degrees.
2. Lightly flour your work surface.
3. Stretch dough, or roll to fit round pizza pan.
4. Lightly grease pizza pan. Transfer dough to pan. Form crust.
5. Spread BBQ sauce, top with cheese, chicken, and onion.
6. Bake at 425 for 12-18 minutes or until crust is lightly browned, and cheese is melted and bubbly.
7. ENJOY!!! ☺