



Hop's Hawaiian BBQ Chicken Pizza

Recipe courtesy of John Driskell Hopkins, guitar/bass/vocals for Zac Brown Band.

This is a super easy pizza recipe that my family uses and frequently modifies. Serves a family of eight or one hungry daddy!

Ingredients:

1 lb pizza dough
4 oz chopped chicken
2 oz chopped ham
4 oz chopped pineapple
Your favorite BBQ Sauce
¼ cup shredded cheddar
½ cup shredded mozzarella

Method

Fire up the EGG and get her hot! About 500-600 F degrees indirect.

I soaked my chicken breast in pineapple juice and BBQ sauce for an hour before I threw it on the EGG. Once it was done, I chopped off what I needed for the pie and ate the rest.

Next, I installed the plate setter and pizza stone. Heat the stone before putting your pizza in the Egg. If you're good at making your own pizza dough, then you're ahead of me already. I got mine from the grocery store and rolled it out over a bed of finely ground corn meal so it doesn't stick to the counter; I prefer cornmeal to flour.

Throw some corn meal on the hot stone in the EGG and place the dough on it, close the lid and cook the dough for about 2 minutes per side. This will make a crispier crust and will make it easier to handle with the ingredients on it.

Remove the dough from the EGG and spread on the BBQ sauce. Now you're ready for the ham, chicken, pineapple and cheese. If you want more chicken, add more chicken. If you want more cheese, add more cheese. **It's pizza, for crying out loud!** Put the pie back into the EGG and cook it covered for 12-15 minutes or until properly browned.